

# Lulo Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Bestmalz - Heidelberg        | 0.8 kg (31.4%) | 80.5 % | 2.5 |
| Grain | CastleMalting - Diastatyczny | 0.5 kg (19.6%) | 80 %   | 3   |
| Grain | Bestmalz - Acid Malt         | 0.1 kg (3.9%)  | 58.7 % | 4.5 |
| Grain | Płatki pszeniczne            | 1 kg (39.2%)   | 85 %   | 3   |
| Grain | Płatki owsiane               | 0.15 kg (5.9%) | 85 %   | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 5 g    | 60 min | 11 %       |
| Boil                | Cascade | 5 g    | 20 min | 7.1 %      |
| Aroma (end of boil) | Cascade | 10 g   | 0 min  | 7.1 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Skórka curacao | 10 g   | Boil      | 10 min   |
| Spice  | Kolendra       | 5 g    | Boil      | 5 min    |
| Flavor | Pulpa z lulo   | 1000 g | Secondary | 7 day(s) |