

Wikuśne

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	2 kg (50%)	75 %	3
Grain	Strzegom Pilzneński	1.6 kg (40%)	80 %	4
Grain	Diastatyczny	0.4 kg (10%)	76 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Flavor	Kolendra	20 g	Boil	5 min
Flavor	Herbata biała jaśminowa	50 g	Secondary	3 day(s)

Notes

- Łuska ryżowa 100g namoczona 20 min w gorącej wodzie dodana na dno kadzi filtracyjnej przed przetransferowaniem zacieru
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