

# Belgian Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (60%)	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg (26.7%)	81 %	6
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3
Grain	ryż jaśminowy	0.2 kg (4.4%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	40 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska tłuczona	15 g	Boil	10 min

Spice	Skórka cytrynowa świeża	20 g	Boil	10 min
Spice	Skórka pomarańczowa świeża	20 g	Boil	10 min
Spice	Curacao	20 g	Boil	15 min
Spice	Trawa cytrynowa	5 g	Boil	5 min