

Prism - Witbier v.1.2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **65C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|--------|-----|
| Adjunct | Płatki orkiszowe | 2.4 kg (54.5%) | 62.4 % | 3 |
| Grain | Strzegom Pilzneński | 1.5 kg (34.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (11.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 60 min |
| Spice | skórka słodkiej pomarańczy | 50 g | Boil | 60 min |