

WIT BCS

- Gravity **13.6 BLG**
- ABV ---
- IBU **19**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss --- %
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.1%)	80 %	5
Grain	Płatki pszeniczne	3 kg (49.1%)	85 %	3
Grain	Strzegom Monachijski typ I	0.11 kg (1.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17.29 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	2000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	zest pomarańczy	49.54 g	Boil	5 min
Spice	kolendra indyjska	12.67 g	Boil	5 min
Spice	rumianek	1.15 g	Boil	5 min