

Witbier #01

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **80 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2 kg (36.4%)	75 %	3
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (18.2%)	82 %	3
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	6.3 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	15 min
Flavor	Curacao	10 g	Boil	15 min
Flavor	Skórka pomarańczy	20 g	Boil	15 min
Spice	Kolendra	7 g	Boil	5 min
Flavor	Curacao	10 g	Boil	5 min