

Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (43.7%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 4 kg (43.7%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (10.9%) | 85 % | 3 |
| Grain | Słód zakwaszający | 0.15 kg (1.6%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 40 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|-----------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 166.67 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 20 g | Boil | 5 min |
| Spice | Curacao | 35 g | Boil | 5 min |