

Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (47.2%)	82 %	4
Grain	Viking Wheat Malt	1 kg (18.9%)	83 %	5
Grain	Pszenica niesłodowana	1.5 kg (28.3%)	75 %	3
Grain	Płatki pszeniczne	0.1 kg (1.9%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min

Flavor	Curacao	20 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	15 g	Boil	15 min
Flavor	Kwiat jaśminu	10 g	Boil	10 min