

witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneńskie Ale malt	2.5 kg (46.3%)	80 %	5
Grain	Weyermann pszeniczny jasny	1 kg (18.5%)	80 %	6
Grain	Płatki pszeniczne	1.5 kg (27.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Cascade	20 g	5 min	6 %
Boil	Cascade	15 g	30 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	30 g	Boil	5 min
Spice	kolendra	15 g	Boil	5 min