

## Witbier 36

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- Gravity **14.3 BLG**
- ABV ---
- IBU **14**
- SRM **2.9**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield  | EBC |
|---------|----------------------|----------------|--------|-----|
| Grain   | Briess - Pilsen Malt | 2.9 kg (51.8%) | 80.5 % | 2   |
| Adjunct | Płatki pszeniczne    | 2.4 kg (42.9%) | 85 %   | 3   |
| Grain   | Płatki owsiane       | 0.3 kg (5.4%)  | 85 %   | 3   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Fuggles               | 25 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 15 min | 4.5 %      |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

### Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Spice  | kolendra | 10 g   | Boil    | 5 min |
| Flavor | curacao  | 15 g   | Boil    | 5 min |

|        |                                       |      |      |       |
|--------|---------------------------------------|------|------|-------|
| Flavor | skórka świeżej<br>słodkiej pomarańczy | 34 g | Boil | 5 min |
|--------|---------------------------------------|------|------|-------|