

Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (41.7%)	80 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (31.3%)	75 %	3
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3
Grain	Strzegom Pszeniczny	0.5 kg (10.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki świeżej pomarańczy	165 g	Boil	10 min
Spice	Kolendra	30 g	Boil	10 min