

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (51%)	81 %	4
Adjunct	Pszenica niesłodowana	2.4 kg (49%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	30 g	Boil	5 min
Spice	Kolendra	15 g	Boil	5 min
Fining	Irish Moss	5 g	Boil	10 min