

# Witbier FM23 2022

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.8 kg (56%) | 81 %  | 5   |
| Grain | Słód owsiany Fawcett     | 0.2 kg (4%)  | 61 %  | 5   |
| Grain | Płatki pszeniczne        | 2 kg (40%)   | 80 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 12 g   | 60 min | 12.4 %     |
| Boil    | lunga | 18 g   | 1 min  | 12.4 %     |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| FM23 Magiczny ogród | Ale  | Slant | 200 ml | 99         |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 12.5 g | Boil    | 5 min |
| Spice | Curacao  | 12.5 g | Boil    | 5 min |

|       |                            |        |      |       |
|-------|----------------------------|--------|------|-------|
| Spice | Skórka słodkiej pomarańczy | 12.5 g | Boil | 5 min |
|-------|----------------------------|--------|------|-------|