

WITBIER - klasyk

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|-----------------|-------|-----|
| Grain | Viking Wheat Malt | 0.5 kg (15%) | 83 % | 5 |
| Grain | wheat blanc | 1 kg (30.1%) | 83 % | 5 |
| Grain | Pilznieński | 1.5 kg (45.1%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.125 kg (3.8%) | 85 % | 3 |
| Adjunct | łuska ryżowa | 0.2 kg (6%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 10 g | 60 min | 7.1 % |
| Boil | Oktawia | 10 g | 30 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | skórka gorzkiej pomarańczy | 10 g | Boil | 15 min |
| Spice | kolendra | 10 g | Boil | 15 min |