

# 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
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Spice	skórka gorzkiej pomarańczy	10 g	Boil	15 min
Spice	kolendra	10 g	Boil	15 min