

Witbir

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **80 C**, Time **20 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **20 min** at **80C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (38.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (38.5%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1.2 kg (23.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 4.6 % |
| Boil | sybilla | 20 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|--------|---------|-----------------|
| FM23 | Wheat | Liquid | 1100 ml | Fementum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 11 g | Boil | 10 min |
| Spice | curacao | 22 g | Boil | 10 min |