

Wild Witbier

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.2**
- 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 **30 min**
- Evaporation rate **25 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (40%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (20%) | 60 % | 3 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (20%) | 75 % | 3 |
| Grain | Pszeniczny | 0.5 kg (20%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 150 ml | Fermentum Mobile |
| WLP648 | Ale | Liquid | 80 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|---------------------------------------|-------------------|--------|---------|--------|
| Flavor | Curacao | 10 g | Boil | 40 min |
| Flavor | Kolendra indyjska | 12 g | Boil | 40 min |
| Water Agent | Kwas fosforowy | 3 g | Mash | 90 min |
| 1ml do zacierania, 2ml do wysładzania | | | | |
| Water Agent | Łuska ryżowa | 60 g | Mash | 45 min |