Lemon Witbier FPD

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg *(48.4%)*	80 %	4
Adjunct	Pszenica niesłodowana	2.2 kg *(48.4%)*	75 %	3
Grain	Acid Malt	0.15 kg *(3.3%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	9 g	Boil	5 min
Spice	Zest z 2 pomarańczy	2 g	Boil	5 min
Spice	Zest z 2 cytryn	2 g	Boil	5 min
Spice	Torebka rumianku	1 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	Zest z 2-3 cytryn	2 g	Secondary	4 day(s)

Notes

- Zest z cytryn na cichą gotowany w soku i całość do fermentora.
  Apr 3, 2019, 8:25 PM