[MG] ONE RAISE WITTE RAISE

- Gravity **13.1 BLG**
- ABV **---**
- IBU **26**
- SRM **4.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(48.8%)*	80 %	4
Grain	Pszeniczny	3 kg *(36.6%)*	85 %	4
Grain	Oats, Malted	1 kg *(12.2%)*	80 %	2
Grain	Melanoiden Malt	0.2 kg *(2.4%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	lunga	25 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm28 habit opata	Ale	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	100 g	Boil	5 min

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

Flavor	skórka cytryny	50 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min
Flavor	kolendra indyjska	20 g	Boil	5 min