Witbier FM23 2022

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg *(60%)*	81 %	5
Grain	Płatki pszeniczne	2 kg *(40%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	60 min	12.4 %
Boil	Hallertau Tradition	17 g	1 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12.5 g	Boil	5 min
Spice	Curacao	12.5 g	Boil	5 min

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

Spice	Skórka słodkiej pomarańczy	12.5 g	Boil	5 min