

87 Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	2.5 kg (50%)	82 %	3
Grain	Pszenica niesłodowana	2.25 kg (45%)	70 %	3
Grain	Płatki owsiane	0.25 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	90 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min

Spice	kolendra	10 g	Boil	10 min
-------	----------	------	------	--------

Notes

- Zrobione na podstawie
https://browarsabotaz.pl/el-quatro-witbier-203-2/?fbclid=IwAR0I7J--5bw8U8sUAwn_ZG3ZpFwuiftLTmY2rcSadCE_TXJkMAqtgyk33V0#more-203
Mar 28, 2019, 5:23 PM