

Classic Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4.8 kg (80%)	82 %	4
Grain	Płatki owsiane	0.3 kg (5%)	60 %	3
Grain	Pilzneński	0.9 kg (15%)	80.5 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	25 g	30 min	8.4 %
Aroma (end of boil)	Mandarina Bavaria	25 g	0 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

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

Spice	Kolendra	20 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	5 min
Spice	Liście kafiru	20 g	Boil	0 min