

witbier 2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (16.9%)	85 %	3
Grain	Pszeniczny	1.9 kg (32.2%)	85 %	4
Grain	simspens extra pale ale	3 kg (50.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	600 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Fining	whirfloc	5 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	słodka skórka	10 g	Boil	10 min