

Witbier

- Gravity **11.4 BLG**
- ABV ---
- IBU **15**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **4 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2.7 kg (45%)	75 %	3
Grain	Płatki owsiane	0.3 kg (5%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min

Spice	Curacao	30 g	Boil	5 min
Spice	Rumianek	4 g	Boil	5 min

Notes

- Zacieranie:
Płatki pszeniczne i owsiane do 12L wody 70 st
20 minut
+ 6L wody zimnej
Słód pilzneński
Ustalamy na 55 st
20 minut
Ustalamy na 64 st
Do negatywnej próby (ok 60 minut)
Mashout 76 st
4 minuty
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