

## Witbier beta test

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **2.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **6.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount       | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain   | Pilzneński            | 2 kg (46.5%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2 kg (46.5%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.3 kg (7%)  | 85 %  | 3   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 999 ml | Fermentum Mobile |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 7 g    | Boil    | 5 min |
| Spice | curacao  | 20 g   | Boil    | 5 min |