

Witbier Flos Wit

- Gravity **9 BLG**
- ABV **---**
- IBU **10**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **42 C**, Time **30 min**
- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **44.5C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (65.5%)	81 %	4
Adjunct	Pszenica niesłodowana	1.2 kg (31.5%)	75 %	3
Grain	Oats, Flaked	0.115 kg (3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	23 g	60 min	3 %
Boil	Saaz (Czech Republic)	8 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 BELGIAN WIT	Wheat	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	11 g	Boil	10 min
Flavor	Skórka z pomarańczy	8 g	Boil	10 min