

Witbier

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Adjunct	Pszenica niesłodowana	2 kg (40%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	50 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorzkiej curacao	20 g	Boil	5 min
Spice	kolendra	7 g	Boil	5 min