

#161 Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **70 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.7 kg (49.7%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1.45 kg (42.4%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.17 kg (5%) | 60 % | 3 |
| Grain | Wheat, Torrified | 0.1 kg (2.9%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 8 g | 60 min | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------------------------------|------|------|-------|
| Spice | Suszona skórka słodkiej pomarańczy | 10 g | Boil | 5 min |
| Spice | Suszona skórka Curacao | 10 g | Boil | 5 min |
| Spice | Kolendra indyjska | 4 g | Boil | 5 min |