

## #23 - Witbier Niski

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **11**
- SRM **2.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **61 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **25 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **48 liter(s)** of **76C** water or to achieve **61 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.2%)   | 80 %   | 4   |
| Grain | Acid Malt           | 0.5 kg (7.7%)  | 58.7 % | 6   |
| Grain | Płatki pszeniczne   | 2.5 kg (38.5%) | 85 %   | 3   |
| Grain | Płatki owsiane      | 0.5 kg (7.7%)  | 85 %   | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Motueka | 12 g   | 60 min | 8 %        |
| Boil    | Galaxy  | 15 g   | 15 min | 13 %       |

### Yeasts

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

### Extras

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

|       |                                      |      |      |       |
|-------|--------------------------------------|------|------|-------|
| Spice | Curacao                              | 40 g | Boil | 5 min |
| Spice | Kolendra                             | 15 g | Boil | 5 min |
| Spice | Trawa cytrynowa                      | 5 g  | Boil | 5 min |
| Spice | Suszona skórka<br>słodkie pomarańczy | 60 g | Boil | 5 min |