

## #4.20 Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **2.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Platki przeniczne	3 kg (46.9%)	32.46 %	-0
Grain	Słód pilznerski Viking Malt	3 kg (46.9%)	75.73 %	4
Grain	Platki owsiane	0.4 kg (6.3%)	1 %	-0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	5.3 %
Boil	Cascade	10 g	30 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM20 Białe Walonki	Ale	Liquid	1 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	Kolendra	20 g	Boil	3 min
Other	Skorka Pomarańczy	90 g	Boil	3 min

Other	Skorka Cytryny	28 g	Boil	3 min
Other	Skorka Pomaranczy	20 g	Boil	15 min