

Belgian wit z zestawem cytrusowym i mandarynkami

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (30%)	85 %	3
Grain	Maris Otter Crisp	2.5 kg (50%)	83 %	6
Grain	Płatki pszeniczne	1 kg (20%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	5 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	6 g	Boil	5 min
Spice	Zest z pomarańczy	20 g	Boil	5 min

Spice	Zest z limonki i pomarańczy	20 g	Secondary	5 day(s)
Flavor	Sok nfc	10000 g	Secondary	5 day(s)