

# Spelt Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.5 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (54.3%)	81 %	4
Grain	Płatki orkiszowe	0.75 kg (32.6%)	80 %	4
Grain	Weyermann Diastatic Malt	0.15 kg (6.5%)	80 %	4
Grain	Płatki owsiane	0.15 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10.53 g	55 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	157.89 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5.26 g	Boil	5 min
Spice	Curaçao	10.53 g	Boil	5 min