

W019 - Witbier

- Gravity **11.5 BLG**
- ABV **5 %**
- IBU **18.7**
- SRM **5.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.77 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.77 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Heidelberg (BESTMALZ)	2.2 kg	83.8 %	6
Grain	Wheat, Flaked	1.3 kg	77 %	7
Grain	BEST Heidelberg Wheat Malt (BESTMALZ)	1 kg	84 %	7
Grain	Oats, Flaked	0.3 kg	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	20 g	60 min	4 %
Boil	Styrian Goldings	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe walonki	Ale	Liquid	ml	---

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Lactic Acid	6 g	Mash	60 min
Other	Łuska gryczna	150 g	Mash	0 min
Spice	Coriander Seed	10 g	Boil	15 min
Spice	Orange Peel, Bitter	10 g	Boil	15 min
Spice	Orange Peel, Sweet	10 g	Boil	15 min
Spice	Jaśmin	15 g	Boil	5 min
Spice	Coriander Seed	10 g	Boil	3 min
Spice	Orange Peel, Bitter	10 g	Boil	3 min
Spice	Orange Peel, Sweet	10 g	Boil	3 min