

# Witbier 12 blg 25L (Twój Browar)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 3 kg (58.8%)   | 81 %  | 4   |
| Grain | Pszeniczny            | 0.7 kg (13.7%) | 85 %  | 4   |
| Grain | Pszenica niesłodowana | 1 kg (19.6%)   | 75 %  | 3   |
| Grain | Słód owsiany Fawcett  | 0.4 kg (7.8%)  | 61 %  | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 12 g   | 60 min | 6 %        |
| Boil    | Cascade | 18 g   | 10 min | 6 %        |

## Yeasts

| Name | Type | Form   | Amount | Laboratory       |
|------|------|--------|--------|------------------|
| FM23 | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type  | Name                         | Amount | Use for | Time   |
|-------|------------------------------|--------|---------|--------|
| Spice | curacao                      | 15 g   | Boil    | 10 min |
| Spice | kolendra                     | 20 g   | Boil    | 10 min |
| Spice | skórki słodkiej pomarańczy   | 15 g   | Boil    | 10 min |
| Spice | skórki pomarańczy bergamotki | 15 g   | Boil    | 10 min |

## Notes

- pszenica kleikowana w 5L wody przez 5 min  
*Mar 20, 2021, 7:59 AM*