

# Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2 kg (44.4%)	85 %	3
Grain	Abbey Malt Weyermann	0.25 kg (5.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm23	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	5 min
Spice	świerzy zest pomarańczowy	30 g	Boil	5 min