

# Witbier

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **35.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (37.5%)	80 %	4
Grain	BESTMALZ - Best Pilsen	1 kg (12.5%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (25%)	82 %	5
Grain	Płatki pszeniczne	1 kg (12.5%)	85 %	3
Grain	Pszenica niesłodowana	1 kg (12.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	0 g	75 min	5.1 %
Boil	East Kent Goldings	45 g	60 min	5.1 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Dry Hop	East Kent Goldings	25 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	35 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	kaffir	10 g	Boil	10 min
Flavor	skórki gorzkiej pomarańczy Curacao	25 g	Boil	10 min
Flavor	skórki słodkiej pomarańczy	30 g	Boil	1 min
Flavor	skórka cytryny	35 g	Boil	1 min
Flavor	kolendra	30 g	Boil	1 min