

Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **4.4**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1 kg (36.4%) | 81 % | 5 |
| Grain | Weyermann Orkiszowy | 0.5 kg (18.2%) | 80 % | 6 |
| Grain | Wheat, Torrified | 0.5 kg (18.2%) | 79 % | 4 |
| Grain | Weyermann - Diastatic | 0.25 kg (9.1%) | 85 % | 4 |
| Grain | Platki owsiane | 0.25 kg (9.1%) | 60 % | 3 |
| Grain | Weyermann - Rye Malt | 0.25 kg (9.1%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 20 g | 30 min | 4.2 % |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g | 1 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |
|--------------------|-------|--------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Spice | kolendra | 5 g | Boil | 5 min |