

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (57.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (38.5%) | 85 % | 4 |
| Adjunct | mąka pszenna | 0.2 kg (3.8%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 23 g | 60 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 60 g | Boil | 10 min |

| | | | | |
|-------------|----------------|------|------|--------|
| Spice | Kolendra | 30 g | Boil | 10 min |
| Water Agent | chlorek wapnia | 6 g | Mash | 60 min |