

## Witbier #9

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	1.5 kg (37%)	81 %	4
Grain	Płatki pszeniczne	1.5 kg (37%)	85 %	3
Grain	Viking Przeniczny	0.8 kg (19.8%)	81 %	5
Grain	Płatki owsiane	0.2 kg (4.9%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.05 kg (1.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	5 g	60 min	11.3 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Sorachi Ace	10 g	10 min	10 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Aroma (end of boil)	Sorachi Ace	10 g	0 min	10 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	curacao	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	trawa cytrynowa	10 g	Boil	5 min