

Witbier - BIAB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **6.1**
- Style **Witbier**

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 **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (42%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (33.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.4%) | 60 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.4%) | 82 % | 5 |
| Sugar | Cukier | 0.15 kg (2.5%) | 100 % | --- |
| Grain | Weyermann - Carawheat | 0.3 kg (5%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 15 g | 55 min | 13.5 % |
| Boil | Challenger | 10 g | 20 min | 7 % |
| Boil | Challenger | 20 g | 5 min | 7 % |

Yeasts

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

| | | | | |
|---------------------------|-----|--------|-------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | Fermentum Mobile |
|---------------------------|-----|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 8 g | Boil | 7 min |
| Spice | Curacao | 20 g | Boil | 6 min |
| Spice | Aframom | 5 g | Boil | 5 min |