

Witbier Daniel

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (49.2%)	81 %	4
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Płatki pszeniczne	2.1 kg (34.4%)	71 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23	Ale	Liquid	2.08 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	7 min
Spice	Curacao	10 g	Boil	7 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	7 min

Notes

- Połowa leci na ok. 1,5 kg truskawek
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