

# Witbier dla Eli

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.63 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 1.7 kg (41.5%) | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 1.7 kg (41.5%) | 75 %  | 3   |
| Grain | Oats, Flaked          | 0.4 kg (9.8%)  | 80 %  | 2   |
| Grain | Słód diastatyczny     | 0.3 kg (7.3%)  | 80 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 3 %        |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Curaçao  | 20 g   | Boil    | 10 min |
| Spice | Kolendra | 12 g   | Boil    | 10 min |