

# Witbier Flos Wit

- Gravity **9 BLG**
- ABV ---
- IBU **10**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **44.5C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 2.5 kg (65.5%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1.2 kg (31.5%) | 75 %  | 3   |
| Grain   | Oats, Flaked          | 0.115 kg (3%)  | 80 %  | 2   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hersbrucker           | 23 g   | 60 min | 3 %        |
| Boil    | Saaz (Czech Republic) | 8 g    | 10 min | 4.5 %      |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory      |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 BELGIAN WIT | Wheat | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                     |      |      |        |
|--------|---------------------|------|------|--------|
| Spice  | Kolendra            | 11 g | Boil | 10 min |
| Flavor | Skórka z pomarańczy | 8 g  | Boil | 10 min |