

Witbier FM20

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **54.5C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (30%)	81 %	4
Grain	Pszeniczny	1.5 kg (30%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (20%)	75 %	3
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	40 min	4.4 %
Boil	Sybilla	10 g	9 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	Curacao	18 g	Boil	4 min
Flavor	Kolendra	18 g	Boil	4 min
Flavor	Świeża skórka pomarańczy	70 g	Boil	4 min

Notes

- Świeża skórka do hop spidera, reszta dodatków luzem do kotła
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