

# WITBIER v3 #106

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **42 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **55.1 %**
- Liquor-to-grist ratio **4.08 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **7 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | pilzneński - viking | 1 kg (40.7%)   | 80 %   | 4   |
| Grain | Mep©Ale             | 0.2 kg (8.1%)  | 82.2 % | 4.8 |
| Grain | Płatki pszenne      | 0.9 kg (36.6%) | 82 %   | 3   |
| Grain | Płatki owsiane      | 0.3 kg (12.2%) | 82 %   | 3   |
| Grain | Cookie - viking     | 0.06 kg (2.4%) | 72 %   | 50  |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Styrian Golding | 8 g    | 60 min | 4.6 %      |
| Aroma (end of boil) | Styrian Golding | 40 g   | 5 min  | 4.6 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml  | Fermentum Mobile |

## Extras

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

|             |                            |        |          |       |
|-------------|----------------------------|--------|----------|-------|
| Water Agent | gips                       | 1 g    | Mash     | ---   |
| Water Agent | sól epsom                  | 0.5 g  | Mash     | ---   |
| Water Agent | kwask mlekowy [ml]         | 3.75 g | Mash     | ---   |
| Flavor      | curacao (suszone)          | 10 g   | Boil     | 3 min |
| Flavor      | kolendra mielona           | 15 g   | Boil     | 3 min |
| Fining      | mech irlandzki             | 2 g    | Boil     | 5 min |
| Water Agent | kwask askorbinowy          | 1.95 g | Bottling | ---   |
| Flavor      | skórka pomarańczy (świeża) | 153 g  | Boil     | 3 min |