

witbire

- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (48%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 2.5 kg (40%) | 75 % | 3 |
| Grain | Pszeniczny | 0.5 kg (8%) | 85 % | 4 |
| Grain | słód zakwaszający | 0.25 kg (4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau mittelfruh | 30 g | 60 min | 4.9 % |
| Boil | Hallertau mittelfruh | 20 g | 30 min | 4.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | curasao | 35 g | Boil | 5 min |

| | | | | |
|-------|----------|------|------|-------|
| Spice | kolendra | 10 g | Boil | 5 min |
|-------|----------|------|------|-------|