

witold

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 2 kg (33.3%) | 85 % | 5 |
| Grain | Weyermann - Pilsner Malt | 1.5 kg (25%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 2 kg (33.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Lomik | 5 g | 60 min | 4.6 % |
| Boil | Lomik | 20 g | 30 min | 4.6 % |
| Aroma (end of boil) | Lomik | 25 g | 15 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 800 ml | fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Spice | Kolendra | 15 g | Boil | 5 min |
| Spice | Curacao | 15 g | Boil | 5 min |