

## #12 / FM20 / Witbier - II

- Gravity **11.7 BLG**
- ABV ---
- IBU **21**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.7 liter(s)**

### Steps

- Temp **65 C**, Time **35 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszenica niesłodowana      | 2.5 kg (46.7%) | 75 %  | 3   |
| Grain | Strzegom Pilzneński        | 2.7 kg (50.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.15 kg (2.8%) | 79 %  | 16  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 5 g    | 60 min | 6 %        |
| Boil    | lunga     | 15 g   | 60 min | 11 %       |
| Boil    | Cascade   | 10 g   | 10 min | 6 %        |

### Yeasts

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

### Extras

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

|       |                   |      |      |        |
|-------|-------------------|------|------|--------|
| Herb  | Kolendra          | 10 g | Boil | 15 min |
| Spice | Skórka Pomarańczy | 10 g | Boil | 15 min |
| Spice | Skórka Cytryny    | 0 g  | Boil | 15 min |