

## #4.20 Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **2.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount        | Yield   | EBC |
|-------|--------------------------------|---------------|---------|-----|
| Grain | Platki przeniczne              | 3 kg (46.9%)  | 32.46 % | -0  |
| Grain | Słod pilznerski<br>Viking Malt | 3 kg (46.9%)  | 75.73 % | 4   |
| Grain | Platki owsiane                 | 0.4 kg (6.3%) | 1 %     | -0  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 5.3 %      |
| Boil    | Cascade           | 10 g   | 30 min | 6.9 %      |

### Yeasts

| Name                                   | Type | Form   | Amount | Laboratory |
|--|------|--------|--------|------------|
| Fermentum Mobile<br>FM20 Białe Walonki | Ale  | Liquid | 1 ml   | ---        |

### Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Other | Kolendra          | 20 g   | Boil    | 3 min |
| Other | Skorka Pomarańczy | 90 g   | Boil    | 3 min |

|       |                   |      |      |        |
|-------|-------------------|------|------|--------|
| Other | Skorka Cytryny    | 28 g | Boil | 3 min  |
| Other | Skorka Pomaranczy | 20 g | Boil | 15 min |