

BA Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (58.1%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	1.3 kg (30.2%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	4.5 %
Boil	Sterling	15 g	15 min	7.8 %
Whirlpool	Willamette	30 g	5 min	4.5 %
Boil	Sterling	15 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min