

Classic Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Weyermann pszeniczny jasny | 4.8 kg (80%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5%) | 60 % | 3 |
| Grain | Pilzneński | 0.9 kg (15%) | 80.5 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 25 g | 30 min | 8.4 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 0 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|------|------|-------|
| Spice | Kolędra | 20 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |
| Spice | Liście kafiru | 20 g | Boil | 0 min |