

Mean Brew Witbir

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **67C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.1 kg (46.8%)	82 %	4
Grain	Wheat, Flaked	0.6 kg (25.5%)	77 %	4
Grain	Viking Wheat Malt	0.54 kg (23%)	83 %	5
Grain	Oats, Flaked	0.11 kg (4.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	70 min	5 %
Boil	Hallertau Tradition	10 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	coriander seed	13 g	Boil	5 min
Spice	Orange peel sweet	10 g	Boil	5 min
Spice	Orange peel bitter	10 g	Boil	5 min