

NØGNE Ø 4885 BLANC

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **9**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **95 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.4 kg (50%)	80.5 %	3.5
Grain	BESTMALZ - Best Wheat Malt	2.4 kg (50%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	11 g	60 min	8.5 %
Whirlpool	Saaz (Czech Republic)	75 g	---	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	nasiona kolendry	25 g	Boil	5 min
Other	skórka pomarańczy	50 g	Boil	5 min