

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------|------|------|-------|
| Spice | nasiona kolendry | 25 g | Boil | 5 min |
| Other | skórka pomarańczy | 50 g | Boil | 5 min |