

# Prism - Witbier v.1.0

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- Gravity **11.2 BLG**
- ABV ---
- IBU **17**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **65C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Płatki orkiszowe	2 kg (44.4%)	62.4 %	3
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	60 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	60 min
Spice	skórka curacao	20 g	Boil	60 min