

witbier 1.1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (49.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (9.9%)	80 %	6
Grain	Płatki pszeniczne	1 kg (19.8%)	85 %	3
Grain	Płatki owsiane	0.95 kg (18.8%)	85 %	3
Grain	płatki jęczmienne błyskawiczne	0.1 kg (2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	30 g	Boil	5 min
Flavor	skórka i sok z 2 grapefritow	30 g	Secondary	5 day(s)
na pół warki				
Flavor	maliny mrożone	500 g	Secondary	5 day(s)