

Witbier 11 blg 25L (Twój Browar)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **2.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Heidelberg | 2.5 kg (54%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.63 kg (13.6%) | 85 % | 4 |
| Grain | Pszenica niesłodowana | 1.25 kg (27%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------------|
| FM23 | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 10 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |
|-------|----------|------|------|--------|