

Witbier 13

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.5**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (48%)	81 %	4
Grain	Płatki pszeniczne	1 kg (20%)	60 %	3
Grain	Płatki owsiane	1.5 kg (30%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	14 g	60 min	4.3 %
Boil	East Kent Goldings	20 g	15 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	60 ml	Fermentum Mobile
starter kręcony na mieszadle 48h w obj. 1L 10 BLG - ilość zadanych drożdży podana orientacyjnie				

Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna kolendry	7 g	Boil	10 min

Flavor	Skórka gorzkiej pomarańczy	20 g	Boil	10 min
Flavor	Starta skórka świeżej pomarańczy	30 g	Boil	5 min
Starta skórka świeżej pomarańczy - 6 sztuk, gramy podane orientacyjnie				