

Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	1.25 kg (50%)	82 %	4
Grain	Mep@Wheat	0.75 kg (30%)	84.7 %	4
Adjunct	Pszenica niesłodowana	0.4 kg (16%)	75 %	3
Grain	Płatki owsiane	0.1 kg (4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	5.5 %
Boil	Tradition	10 g	20 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23-Magiczny Ogród	Ale	Liquid	30 ml	Fermentum Mobile
Wyeast 3944	Ale	Liquid	30 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	7.5 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min