

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|-------|------|--------|
| Spice | Kolendra | 7.5 g | Boil | 10 min |
| Spice | Curacao | 10 g | Boil | 10 min |