

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (49.4%)	80 %	4
Grain	Pszenica niesłodowana	1 kg (26%)	75 %	3
Grain	Płatki pszeniczne	0.8 kg (20.8%)	85 %	3
Grain	Acid Malt	0.15 kg (3.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	7 g	Boil	5 min
Spice	Zest z 1 pomarańczy	1 g	Boil	5 min
Spice	Zest z 1 cytryny	1 g	Boil	5 min

Spice	Pół torebki rumianku	1 g	Boil	5 min
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## Notes

- Kolendra indyjska + skórka świeżej pomarańczy/cytryny - ilość do zastanowienia

8.1 5 blg

*Dec 17, 2018, 11:42 PM*