

Witbier 2018

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pszeniczny	2 kg (33.3%)	81 %	6
Grain	Wheat, Flaked	2 kg (33.3%)	77 %	4
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	4
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	6 g	60 min	6.2 %
Boil	Lomik	20 g	30 min	6.2 %
Boil	Lomik	25 g	15 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Coriander Seeds	15 g	Boil	5 min
Flavor	Bitter Orange Peel	15 g	Boil	5 min