

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.7 kg (39%)	81 %	4
Adjunct	Pszenica niesłodowana	1.7 kg (39%)	75 %	3
Grain	Zakwaszający	0.16 kg (3.7%)	78 %	5
Grain	Płatki owsiane	0.3 kg (6.9%)	85 %	3
Grain	Pszeniczny	0.5 kg (11.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	15 min

Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra	8 g	Boil	15 min
Spice	Kolendra	8 g	Boil	5 min

Notes

- Płatki i pszenicę skleikować w ~60 stopniach w stosunku wody 1:5
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