

Witbier

- Gravity **10 BLG**
- ABV **4 %**
- 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 **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.8 kg (48.6%) | 80.5 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (5.4%) | 79 % | 16 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (13.5%) | 82 % | 5 |
| Adjunct | Pszenica niesłodowana | 1 kg (27%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra | 30 g | Boil | 10 min |
| Spice | Skurka pomarańczy | 40 g | Boil | 10 min |