

Witbier #3

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (54.3%)	80 %	4
Grain	Pszenica niesłodowana	1.5 kg (32.6%)	75 %	3
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min

Flavor	Skórki świeżej pomarańczy 7	150 g	Boil	10 min
Flavor	Skórki świeżej cytryny 1/2	15 g	Boil	10 min

Notes

- Nagazowanie 2.4. Fermentacja 19 podnoszone do 24.
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