

Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **14**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (28.9%)	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg (26.7%)	81 %	6
Grain	Płatki pszeniczne	1 kg (22.2%)	85 %	3
Grain	Wheat, Torrified	1 kg (22.2%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Boadicea	25 g	50 min	5 %
Boil	Lubelski	15 g	5 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	8 g	Boil	10 min
Spice	skórka z 2 pomarańczy	666 g	Boil	10 min
Spice	trawa cytrynowa	8 g	Boil	10 min