

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **53.6C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (30.8%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (15.4%) | 75 % | 3 |
| Grain | Wheat, Flaked | 1 kg (15.4%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (7.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 40 g | 60 min | 5.5 % |
| Aroma (end of boil) | Tradition | 10 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|-----------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 140.63 ml | Fermentum Mobile |

Extras

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

| | | | | |
|--------|--------------------|------|------|-------|
| Spice | Coriander Seeds | 10 g | Boil | 5 min |
| Flavor | Bitter Orange Peel | 15 g | Boil | 5 min |
| Spice | Chamomile | 10 g | Boil | 5 min |
| Flavor | Sweet Orange Peel | 20 g | Boil | 5 min |