

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2 kg (40%)	85 %	3
Adjunct	Pszenica niesłodowana	1 kg (20%)	75 %	3
Grain	Pilznieński	2 kg (40%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Magnat	8 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min

Spice	curasao	15 g	Boil	5 min
Other	skórki pomarańczy	100 g	Boil	5 min