

Witbier Bitewny 12 Blg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.3 kg (46.9%)	80.5 %	2
Grain	Pszeniczny	0.8 kg (16.3%)	85 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (30.6%)	75 %	3
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	10 min

Spice	kolendra	10 g	Boil	10 min
Spice	curacap	10 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min