

# Witbier FM23 v2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński Malteurop	3 kg (60%)	80 %	5
Grain	Płatki pszeniczne	2 kg (40%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	60 min	8.5 %
Boil	Mosaic	20 g	7 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Liquid	200 ml	po warce # 72

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12.5 g	Boil	5 min
Spice	Curacao	12.5 g	Boil	5 min

Spice	Skórka słodkiej pomarańczy	12.5 g	Boil	5 min
Spice	skórka kandyzowana	50 g	Boil	10 min
Spice	rumianek	1.7 g	Boil	1 min