

Witbier I

- Gravity **12.1 BLG**
- ABV ---
- IBU **17**
- SRM **5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **100 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **100 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	1.7 kg (50%)	80 %	4
Grain	Pszenica niesłodowana	1.4 kg (41.2%)	75 %	3
Grain	Płatki owsiane	0.3 kg (8.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	SL Styrian Goldings 2015	10 g	60 min	5.3 %
Boil	SL Styrian Goldings 2015	15 g	5 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 - Białe Walonki	Wheat	Liquid	35 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Herb	Kolendra indyjska	5 g	Boil	5 min
Herb	Skórka gorzkiej pomarańczy Curacao	10 g	Boil	5 min
Herb	Skórka słodkiej pomarańczy	15 g	Boil	5 min