

# Witbier III

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilzneński         | 1.6 kg (51.6%) | 80 %  | 4   |
| Grain | Płatki pszeniczne błyskawiczne | 1.2 kg (38.7%) | 75 %  | 3   |
| Grain | Płatki owsiane błyskawiczne    | 0.3 kg (9.7%)  | 75 %  | 3   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | PL Lubelski | 15 g   | 60 min | 3.6 %      |
| Boil    | PL Lubelski | 10 g   | 5 min  | 3.6 %      |

## Yeasts

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

## Extras

| Type | Name              | Amount | Use for | Time  |
|------|-------------------|--------|---------|-------|
| Herb | Kolendra indyjska | 5 g    | Boil    | 5 min |

|      |                                    |      |      |       |
|------|------------------------------------|------|------|-------|
| Herb | Skórka gorzkiej pomarańczy Curacao | 15 g | Boil | 5 min |
| Herb | Skórka słodkiej pomarańczy         | 20 g | Boil | 5 min |