

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