

Witbier na FM23

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (33.3%)	81 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Adjunct	Pszenica niesłodowana	2 kg (44.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	40 g	40 min	3.11 %
Boil	Saaz	10 g	15 min	3.11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny Ogród	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	18 g	Boil	5 min
Spice	Kolendra	18 g	Boil	5 min
Spice	Świeża skórka pomarańczy	70 g	Boil	5 min