

Witbier - Wesele Kasi & Piotra

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (48.7%)	80.5 %	2
Grain	Pszeniczny	0.63 kg (12.3%)	85 %	4
Adjunct	Pszenica niesłodowana	1.75 kg (34.1%)	75 %	3
Grain	Oats, Flaked	0.25 kg (4.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	700 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curaçao	20 g	Boil	10 min

Spice	Kolendra	20 g	Boil	10 min
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