

Wtbier festiwal

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **59.9C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.9%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (22.5%)	82 %	5
Grain	Abbey Malt Weyermann	0.15 kg (3.4%)	75 %	45
Grain	Płatki pszeniczne	0.8 kg (18%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	10 %
Boil	Marynka	13 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańcze curasao	20 g	Boil	5 min
Spice	kolendra	15 g	Boil	5 min