

- Gravity **11.4 BLG**
- ABV ---
- IBU **25**
- SRM **3.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (51%)	80 %	4
Grain	Płatki pszeniczne	1.8 kg (36.7%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Płatki orkiszowe	0.2 kg (4.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10.9 %
Boil	Cascade	15 g	30 min	5.5 %
Boil	Cascade	15 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	15 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min
Spice	skórka pomarańczy	20 g	Boil	10 min