

P.33 - Witbier 4

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszenica niesłodowana	1 kg (20%)	80 %	3
Grain	Wheat, Flaked	0.5 kg (10%)	77 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Adjunct	Chleb pszenny	0.5 kg (10%)	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	60 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	Suszona skórka gorzkiej pomarańczy curacao	20 g	Boil	1 min
Spice	Suszona skórka słodkiej pomarańczy	20 g	Boil	1 min
Spice	Suszona skórka cytryny	20 g	Boil	1 min
Spice	Kolendra	8 g	Boil	3 min
Spice	Aframom	8 g	Boil	3 min