

WITBIER 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pils	2.7 kg (44.6%)	80 %	4
Grain	Castle Malting - Pszeniczny	2.7 kg (44.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.6%)	70 %	3
Grain	Castle Malting - Biscuit malt	0.25 kg (4.1%)	77 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.4 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	1600 ml	Fermentum Mobile
200g. ekstraktu płynnego+1430ml. wody=1600ml-9.2 Blg.				

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	40 g	Boil	10 min
Flavor	skórka suszona curacao	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Other	łuska ryżowa	150 g	Mash	5 min
Water Agent	witamina C	4 g	Bottling	---

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-50
Mg-5
Na-30
Cl-90
SO4-50
HCO3-35
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