

Witbier

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **52.55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg (20.6%)	81 %	4
Grain	Pszeniczny	0.7 kg (20.6%)	85 %	4
Grain	Carahell Weyermann	0.2 kg (5.9%)	77 %	26
Adjunct	Płatki pszenne	1.4 kg (41.2%)	--- %	2
Adjunct	Płatki żytnie	0.2 kg (5.9%)	--- %	2
Grain	Słód zakwaszający	0.2 kg (5.9%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	11.6 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	500 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kolendra indyjska	6 g	Boil	10 min
Flavor	curacao	4 g	Boil	10 min
Flavor	skórka pomarańczy	10 g	Boil	10 min
Flavor	skórka bergamotki	3 g	Boil	3 min
Herb	rumianek	3 g	Boil	3 min
Flavor	Kolendra indyjska	5 g	Boil	0 min
Flavor	skórka pomarańczy	10 g	Boil	0 min