

## #062 Witbier

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **17 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Płatki pszeniczne	2 kg (40%)	60 %	3
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	20 g	60 min	6.7 %
Boil	Kazbek	10 g	10 min	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min
Spice	kolendra indyjska	8 g	Boil	5 min

Spice	curacao	20 g	Boil	5 min
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