

Bière blanche

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (47.4%)	81 %	4
Grain	Płatki pszeniczne	2.25 kg (47.4%)	85 %	3
Grain	Płatki owsiane	0.25 kg (5.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	Saaz (USA)	15 g	15 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min