

Wild Witbier

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **25 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (40%)	81 %	4
Grain	Płatki owsiane	0.5 kg (20%)	60 %	3
Adjunct	Pszenica niesłodowana	0.5 kg (20%)	75 %	3
Grain	Pszeniczny	0.5 kg (20%)	85 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile
WLP648	Ale	Liquid	80 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	40 min
Flavor	Kolendra indyjska	12 g	Boil	40 min
Water Agent	Kwas fosforowy	3 g	Mash	90 min
1ml do zacierania, 2ml do wysładzania				
Water Agent	Łuska ryżowa	60 g	Mash	45 min