

# Witbier 2017

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **100 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **100C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (34.5%)	80.5 %	2
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (17.2%)	82 %	3
Adjunct	Pszenica niesłodowana	1.5 kg (25.9%)	75 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Płatki jęczmienne błyskawiczne	0.8 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 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
Herb	Kolendra	20 g	Boil	15 min
Flavor	Curacao	20 g	Boil	15 min
Herb	Rumianek	10 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy	48 g	Boil	10 min
Flavor	Skórka limonki	15 g	Boil	10 min
Herb	Kolendra	15 g	Boil	5 min