

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Pilzneński (Wayermann & Castle 50/50) | 1.7 kg (47.2%) | 81 % | 4 |
| Grain | Wheat, Torrified | 1.7 kg (47.2%) | 79 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (5.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Puławski PH 2019 | 20 g | 20 min | 7.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 4 g | Mash | 60 min |
| Flavor | curacao | 13 g | Boil | 10 min |

| | | | | |
|--------|----------|------|------|--------|
| Flavor | kolendra | 13 g | Boil | 10 min |
|--------|----------|------|------|--------|