

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Pilznieński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (40%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	24 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
oslo kveik	Wheat	Liquid	1 ml	---
FM20 Białe Walonki	Wheat	Liquid	1 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	20 g	Boil	5 min
Flavor	skórka pomarańczy	10 g	Boil	5 min

Flavor	skórka pomarańczy gorzkiej	10 g	Boil	5 min
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