

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **2.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 1.3 kg (44.8%) | 80 %  | 4   |
| Grain | Pszenica niesłodowana       | 1.2 kg (41.4%) | --- % | --- |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (3.4%)  | --- % | --- |
| Grain | Płatki owsiane              | 0.3 kg (10.3%) | 60 %  | 3   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Fuggles      | 10 g   | 60 min | 4.5 %      |
| Boil    | Spalt Select | 10 g   | 20 min | 3.2 %      |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| FM23 Magiczny ogród | Ale  | Slant | 500 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                            |       |      |       |
|--------|----------------------------|-------|------|-------|
| Flavor | Skórka gorzkiej pomarańczy | 10 g  | Boil | 3 min |
| Spice  | Kolendra                   | 5 g   | Boil | 3 min |
| Spice  | Aframon madagaskarski      | 5 g   | Boil | 3 min |
| Other  | Łuska ryżowa               | 150 g | Mash | 5 min |

## Notes

- Skleikować płatki owsiane i pszenicę niesłodowaną.  
*Apr 22, 2021, 9:30 PM*