

witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneńskie Ale malt | 2.5 kg (46.3%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1 kg (18.5%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 1.5 kg (27.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Cascade | 15 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | skórka słodkiej pomarańczy | 30 g | Boil | 5 min |
| Spice | kolendra | 15 g | Boil | 5 min |