

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **53.6C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (15.4%)	75 %	3
Grain	Wheat, Flaked	1 kg (15.4%)	77 %	4
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %
Aroma (end of boil)	Tradition	10 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	140.63 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	Coriander Seeds	10 g	Boil	5 min
Flavor	Bitter Orange Peel	15 g	Boil	5 min
Spice	Chamomile	10 g	Boil	5 min
Flavor	Sweet Orange Peel	20 g	Boil	5 min