

# Witbier

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **52.55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type    | Name               | Amount         | Yield | EBC |
|---------|--------------------|----------------|-------|-----|
| Grain   | Pilzneński         | 0.7 kg (20.6%) | 81 %  | 4   |
| Grain   | Pszeniczny         | 0.7 kg (20.6%) | 85 %  | 4   |
| Grain   | Carahell Weyermann | 0.2 kg (5.9%)  | 77 %  | 26  |
| Adjunct | Płatki pszenne     | 1.4 kg (41.2%) | --- % | 2   |
| Adjunct | Płatki żytnie      | 0.2 kg (5.9%)  | --- % | 2   |
| Grain   | Słód zakwaszający  | 0.2 kg (5.9%)  | --- % | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 10 g   | 45 min | 11.6 %     |
| Boil    | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 500 ml | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Kolendra indyjska | 6 g    | Boil    | 10 min |
| Flavor | curacao           | 4 g    | Boil    | 10 min |
| Flavor | skórka pomarańczy | 10 g   | Boil    | 10 min |
| Flavor | skórka bergamotki | 3 g    | Boil    | 3 min  |
| Herb   | rumianek          | 3 g    | Boil    | 3 min  |
| Flavor | Kolendra indyjska | 5 g    | Boil    | 0 min  |
| Flavor | skórka pomarańczy | 10 g   | Boil    | 0 min  |