

Witbier dla Eli

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.63 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (41.5%)	81 %	4
Grain	Pszenica niesłodowana	1.7 kg (41.5%)	75 %	3
Grain	Oats, Flaked	0.4 kg (9.8%)	80 %	2
Grain	Słód diastatyczny	0.3 kg (7.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curaçao	20 g	Boil	10 min
Spice	Kolendra	12 g	Boil	10 min