

## Witbier FM23

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount     | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Słód pilznieński<br>Malteurop | 3 kg (60%) | 80 %  | 5   |
| Grain | Płatki pszeniczne             | 2 kg (40%) | 80 %  | 3   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook PL | 15 g   | 60 min | 8.5 %      |
| Boil    | Tradition  | 20 g   | 7 min  | 5.5 %      |

### Yeasts

| Name                   | Type | Form   | Amount  | Laboratory |
|------------------------|------|--------|---------|------------|
| FM23 Magiczny<br>ogród | Ale  | Liquid | 1000 ml | ---        |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 12.5 g | Boil    | 5 min |
| Spice | Curacao  | 12.5 g | Boil    | 5 min |

|       |                            |        |      |        |
|-------|----------------------------|--------|------|--------|
| Spice | Skórka słodkiej pomarańczy | 12.5 g | Boil | 5 min  |
| Spice | skórka kandyzowana moja    | 50 g   | Boil | 10 min |