

Witbier v3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (26%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 0.5 kg (6.5%) | 75 % | 3 |
| Grain | Weyermann - Carapils | 1 kg (13%) | 78 % | 4 |
| Grain | Pszeniczny | 2.5 kg (32.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.5%) | 60 % | 3 |
| Grain | Płatki ryżowe | 0.4 kg (5.2%) | 60 % | 3 |
| Grain | Zakwa | 0.3 kg (3.9%) | 70 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 35 g | 45 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | jałowiec | 20 g | Boil | 15 min |
| Spice | kolendra | 30 g | Boil | 15 min |
| Spice | curacao | 20 g | Boil | 15 min |