

#23 - Witbier Niski

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **11**
- SRM **2.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **61 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **25 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **48 liter(s)** of **76C** water or to achieve **61 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Acid Malt	0.5 kg (7.7%)	58.7 %	6
Grain	Płatki pszeniczne	2.5 kg (38.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	12 g	60 min	8 %
Boil	Galaxy	15 g	15 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	40 g	Boil	5 min
Spice	Kolendra	15 g	Boil	5 min
Spice	Trawa cytrynowa	5 g	Boil	5 min
Spice	Suszona skórka słodkie pomarańczy	60 g	Boil	5 min