

# Niby witbier piwnykraft

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (61%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 1.2 kg (29.3%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (9.8%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 10 g   | 60 min | 10 %       |
| Boil                | Perle   | 10 g   | 40 min | 7 %        |
| Aroma (end of boil) | Perle   | 10 g   | 5 min  | 7 %        |

## Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |          |      |      |       |
|-------|----------|------|------|-------|
| Spice | Kolendra | 15 g | Boil | 5 min |
| Spice | Curacao  | 15 g | Boil | 5 min |

## Notes

- Fermentacja 21-23  
*Sep 3, 2019, 9:06 AM*