

# Wild Witbier

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **25 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (40%)	81 %	4
Grain	Płatki owsiane	0.5 kg (20%)	60 %	3
Adjunct	Pszenica niesłodowana	0.5 kg (20%)	75 %	3
Grain	Pszeniczny	0.5 kg (20%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile
WLP648	Ale	Liquid	80 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	40 min
Flavor	Kolendra indyjska	12 g	Boil	40 min
Water Agent	Kwas fosforowy	3 g	Mash	90 min
1ml do zacierania, 2ml do wysładzania				
Water Agent	Łuska ryżowa	60 g	Mash	45 min