

Witbeir WKPD

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **69 C**, Time **71 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **71 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (46.3%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (37%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|---------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |
| Spice | Curacao | 20 g | Boil | 5 min |

| | | | | |
|-------|-------------------|------|------|--------|
| Spice | Zest z pomarańczy | 20 g | Boil | 5 min |
| Spice | Trawa cytrynowa | 10 g | Boil | 5 min |
| Spice | NaCl | 5 g | Boil | 60 min |