

Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4.2**

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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.25 kg (50%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (44.4%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.25 kg (5.6%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| fm23 | Ale | Liquid | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|-------|
| Spice | kolendra | 8 g | Boil | 5 min |
| Spice | świerzy zest pomarańczowy | 30 g | Boil | 5 min |