

WITBIER

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **2.1**
- Style **Witbier**

Batch size

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

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzneński	2.5 kg (43.9%)	--- %	---
Grain	Pszenica niesłodowana	1.5 kg (26.3%)	75 %	3
Grain	słód zakwaszający	0.1 kg (1.8%)	--- %	---
Grain	Płatki pszeniczne	0.8 kg (14%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	płatki ryżowe	0.4 kg (7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.8 %
Boil	Saaz (Czech Republic)	10 g	10 min	2.95 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 23	Ale	Liquid	30 ml	fm

Extras

Type	Name	Amount	Use for	Time
Spice	skorka cytryny	20 g	Boil	10 min

Spice	skorka pomarańcza	30 g	Boil	10 min
Spice	liść limonki suszonej	3 g	Boil	10 min
Spice	kolendra	15 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Spice	pieprz ziarna	2 g	Boil	5 min
Spice	imbir	1 g	Boil	5 min