

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.2**
- 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 **8 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.7 kg (39%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.7 kg (39%) | 75 % | 3 |
| Grain | Zakwaszający | 0.16 kg (3.7%) | 78 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (6.9%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (11.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 10 g | Boil | 15 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | Curacao | 10 g | Boil | 5 min |
| Spice | Kolendra | 8 g | Boil | 15 min |
| Spice | Kolendra | 8 g | Boil | 5 min |

Notes

- Płatki i pszenicę skleikować w ~60 stopniach w stosunku wody 1:5
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