

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.7%)	81 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Adjunct	mąka pszenna	0.2 kg (3.8%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	60 g	Boil	10 min

Spice	Kolendra	30 g	Boil	10 min
Water Agent	chlorek wapnia	6 g	Mash	60 min