

Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (46.8%)	81 %	4
Adjunct	Pszenica niesłodowana	2 kg (42.6%)	75 %	3
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	10 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Herb	Zest	50 g	Boil	1 min