

Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (52.6%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 4 kg (42.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 48 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 32 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 60 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | Skórka słodkiej pomarańczy | 40 g | Boil | 15 min |
| Spice | Skórka curacao | 40 g | Boil | 15 min |
| Spice | Kolendra | 40 g | Boil | 15 min |

Notes

- pszenicę niesłodowaną kleikować przez 30 min w temp. 64°C przed dodaniem sódów
May 16, 2022, 3:28 PM