

# Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (48.3%)	80 %	4
Grain	Płatki pszeniczne	2.8 kg (37.6%)	60 %	3
Grain	Płatki orkiszowe błyskawiczne	0.4 kg (5.4%)	60 %	4
Grain	Płatki owsiane błyskawiczne	0.4 kg (5.4%)	60 %	3
Adjunct	Rice Hulls	0.25 kg (3.4%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	5.2 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Spice	Curacao	30 g	Boil	5 min

## Notes

- Zacieranie w 68 stopniach do negatywnej próby jodowej (60-90 min)
  - Kolendra roztarta w młynku
  - 2-litrowy starter drożdżowy
  - Fermentacja burzliwa - drożdże zadane w 21°C, fermentacja w 18°C - 14dni, bez cichej
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