

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (51%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 2.4 kg (49%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 30 g | Boil | 5 min |
| Spice | Kolendra | 15 g | Boil | 5 min |
| Fining | Irish Moss | 5 g | Boil | 10 min |