

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (45.5%)	80.5 %	2.5
Grain	Płatki pszeniczne	1.8 kg (32.7%)	85 %	3.5
Grain	Płatki owsiane	0.35 kg (6.4%)	85 %	3
Grain	Wheat, Torrified	0.3 kg (5.5%)	79 %	6
Grain	Słód diastatyczny	0.3 kg (5.5%)	80 %	3
Grain	Acid Malt	0.25 kg (4.5%)	--- %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Olicana	20 g	60 min	6.9 %
Boil	Olicana	20 g	10 min	6.9 %
Boil	Olicana	10 g	0 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	35 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	15 min
Other	Pożywka dla drożdży	10 g	Boil	15 min
Flavor	Zest z cytrusów	240 g	Boil	15 min
Flavor	Skórka gorzkiej pomarańczy	20 g	Boil	15 min
Fining	Whirfloc	2 g	Boil	10 min
Spice	Kolendra	5 g	Boil	5 min
Spice	Kardamon	3 g	Boil	5 min