

Witbier I

- Gravity **12.1 BLG**
- ABV ---
- IBU **17**
- SRM **5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **100 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **100 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilzneński | 1.7 kg (50%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1.4 kg (41.2%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (8.8%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | SL Styrian Goldings 2015 | 10 g | 60 min | 5.3 % |
| Boil | SL Styrian Goldings 2015 | 15 g | 5 min | 5.3 % |

Yeasts

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

Extras

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

| | | | | |
|------|------------------------------------|------|------|-------|
| Herb | Kolendra indyjska | 5 g | Boil | 5 min |
| Herb | Skórka gorzkiej pomarańczy Curacao | 10 g | Boil | 5 min |
| Herb | Skórka słodkiej pomarańczy | 15 g | Boil | 5 min |