

Witbier III

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilzneński | 1.6 kg (51.6%) | 80 % | 4 |
| Grain | Płatki pszeniczne błyskawiczne | 1.2 kg (38.7%) | 75 % | 3 |
| Grain | Płatki owsiane błyskawiczne | 0.3 kg (9.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | PL Lubelski | 15 g | 60 min | 3.6 % |
| Boil | PL Lubelski | 10 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------------|--------|---------|-------|
| Herb | Kolendra indyjska | 5 g | Boil | 5 min |

| | | | | |
|------|------------------------------------|------|------|-------|
| Herb | Skórka gorzkiej pomarańczy Curacao | 15 g | Boil | 5 min |
| Herb | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |