

# Witbier IV

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **4.5**
- 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 **40 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne błyskawiczne	1.55 kg (50%)	75 %	3
Grain	Weyermann - Pale Ale	1.35 kg (43.5%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (6.5%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Sybilla	10 g	60 min	6 %
Boil	PL Sybilla	10 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki IV	Wheat	Slant	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Herb	Kolendra indyjska	10 g	Boil	10 min
Herb	Skórka gorzkiej pomarańczy Curacao	15 g	Boil	10 min
Spice	Zest z pomarańczy	50 g	Boil	10 min