

# WITBIER (MPP)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (52.6%)	81 %	4
Grain	Płatki pszeniczne	1.4 kg (36.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	125 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	10 g	Boil	5 min
Flavor	curacao	10 g	Boil	5 min