

WITBIER v4 #108

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **24 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **72.2 %**
- Liquor-to-grist ratio **4.55 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **7 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | pilzneński - viking | 1.3 kg (39.4%) | 80 % | 4 |
| Grain | Mep©Ale | 0.3 kg (9.1%) | 82.2 % | 4.8 |
| Grain | pszenica | 1 kg (30.3%) | 75 % | 3 |
| Grain | Cookie - viking | 0.1 kg (3%) | 72 % | 50 |
| Grain | płatki pszenne | 0.6 kg (18.2%) | 82 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 13 g | 60 min | 4.6 % |
| Aroma (end of boil) | Styrian Golding | 40 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 130 ml | Fermentum Mobile |

Extras

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

| | | | | |
|--------------|----------------------------|--------|----------|-------|
| Water Agent | gips | 2 g | Mash | --- |
| Water Agent | sól epsom | 0.5 g | Mash | --- |
| Water Agent | kwask mlekowy [ml] | 5.3 g | Mash | --- |
| Flavor | curacao (suszone) | 10.8 g | Boil | 3 min |
| Flavor | kolendra mielona | 30 g | Boil | 3 min |
| Fining | mech irlandzki | 0 g | Boil | 5 min |
| Water Agent | kwask askorbinowy | 3 g | Bottling | --- |
| Flavor | skórka pomarańczy (świeża) | 125 g | Boil | 3 min |
| 5 pomarańczy | | | | |