Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg *(51.9%)*	81 %	4
Grain	Płatki pszeniczne	2.5 kg *(48.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	30 g	Boil	5 min
Spice	Kolendra	15 g	Boil	5 min
Fining	Irish Moss	5 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.