

# 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 |