

#062 Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **17 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Płatki pszeniczne	2 kg (40%)	60 %	3
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	20 g	60 min	6.7 %
Boil	Kazbek	10 g	10 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min
Spice	kolendra indyjska	8 g	Boil	5 min

Spice	curacao	20 g	Boil	5 min
-------	---------	------	------	-------