

## #12 / FM20 / Witbier - II

- Gravity **11.7 BLG**
- ABV ---
- IBU **21**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.7 liter(s)**

### Steps

- Temp **65 C**, Time **35 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2.5 kg (46.7%)	75 %	3
Grain	Strzegom Pilzneński	2.7 kg (50.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.15 kg (2.8%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	5 g	60 min	6 %
Boil	lunga	15 g	60 min	11 %
Boil	Cascade	10 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Herb	Kolendra	10 g	Boil	15 min
Spice	Skórka Pomarańczy	10 g	Boil	15 min
Spice	Skórka Cytryny	0 g	Boil	15 min