

Urodzinowy Miętowo-Cytrynowy Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 1.2 kg (41.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1.2 kg (41.4%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (17.2%) | 60 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 3 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |

| | | | | |
|-------|----------------------------|------|----------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Mięta pieprzowa | 15 g | Bottling | --- |
| Spice | Skórka słodkiej pomarańczy | 10 g | Boil | 5 min |
| Spice | Trawa cytrynowa | 7 g | Bottling | --- |