

Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (36.4%)	81 %	5
Grain	Weyermann Orkiszowy	0.5 kg (18.2%)	80 %	6
Grain	Wheat, Torrified	0.5 kg (18.2%)	79 %	4
Grain	Weyermann - Diastatic	0.25 kg (9.1%)	85 %	4
Grain	Platki owsiane	0.25 kg (9.1%)	60 %	3
Grain	Weyermann - Rye Malt	0.25 kg (9.1%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	30 min	4.2 %
Aroma (end of boil)	Hallertau Spalt Select	30 g	1 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	kolendra	5 g	Boil	5 min