

Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.5**
- 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 **25 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (50%)	80 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (17.9%)	75 %	3
Grain	Wheat, Flaked	0.5 kg (17.9%)	77 %	4
Grain	Słód owsiany Fawcett	0.4 kg (14.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	15 min	4 %
Boil	Harsbrucker	8.2 g	60 min	3.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	90 min

Water Agent	Kwas fosforowy	2 g	Mash	15 min
2ml/12l wody do wyśładzania				
Spice	Skóra z pomarańczy deserowych	185 g	Boil	5 min
Z 6 pomarańczy. Dodatkowo wyciśnięty z nich sok i zredukowany na palniku do zera.				
Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra indyjska	7 g	Boil	5 min
Herb	Rumianek saszetki	7.5 g	Boil	4 min
Saszetki 5x1.5g - wyciągnięte przed chłodzeniem				