

Witbier v3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (26%)	80 %	4
Grain	Pszenica niesłodowana	0.5 kg (6.5%)	75 %	3
Grain	Weyermann - Carapils	1 kg (13%)	78 %	4
Grain	Pszeniczny	2.5 kg (32.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.5%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (6.5%)	60 %	3
Grain	Płatki ryżowe	0.4 kg (5.2%)	60 %	3
Grain	Zakwa	0.3 kg (3.9%)	70 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	45 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	20 g	Boil	15 min
Spice	kolendra	30 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min