

#10 Witbir

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (43.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (43.5%)	80 %	6
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (6.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorzkiej pomarańczy	15 g	Boil	5 min

Spice	skórka słodkiej pomarańczy	15 g	Boil	5 min
Spice	nasiona kolendry	8 g	Boil	5 min