

# Orange man-orange beer

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (40.5%)	80 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (11.9%)	75 %	3
Grain	Płatki pszeniczne	1 kg (23.8%)	85 %	3
Grain	Pszeniczny	1 kg (23.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	10 g	60 min	5.6 %
Aroma (end of boil)	Styrian Golding	40 g	5 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra Indyjska	8 g	Boil	10 min
Spice	kolendra Indyjska	8 g	Boil	5 min

Spice	Curacao	10 g	Boil	15 min
Spice	Curacao	10 g	Boil	10 min