

# Orkisz Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.9**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód orkiszowy Weyermann | 4 kg (83.3%)   | 80 %  | 5   |
| Grain | Płatki orkiszowe         | 0.5 kg (10.4%) | 60 %  | 4   |
| Grain | Płatki owsiane           | 0.3 kg (6.3%)  | 60 %  | 3   |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Hallertau Blanc | 10 g   | 30 min | 8.3 %      |
| Boil                | Hallertau Blanc | 20 g   | 10 min | 8.3 %      |
| Aroma (end of boil) | Hallertau Blanc | 20 g   | 1 min  | 8.3 %      |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry  | 10 g   | Gozdawa    |

## Extras

| Type   | Name                     | Amount | Use for | Time  |
|--------|--------------------------|--------|---------|-------|
| Flavor | Curacao                  | 20 g   | Boil    | 5 min |
| Spice  | kolendra ziarno          | 15 g   | Boil    | 5 min |
| Flavor | słodka skórka pomarańczy | 15 g   | Boil    | 5 min |
| Flavor | skórka cytryny           | 15 g   | Boil    | 5 min |

## Notes

- Przerwa białkowa - 50 st C (20 min)  
Zacieranie w 64 st C do całkowitego scukrzenia  
*Jan 11, 2025, 4:30 PM*