

W002-Białe złoto Brabancji Witbier

- Gravity **16.1 BLG**
- ABV **7.2 %**
- IBU **39.3**
- SRM **8.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.23 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------|-------|-----|
| Grain | Słód Pilzneński | 3 kg | 80 % | 9 |
| Grain | Pszenica | 0.8 kg | 80 % | 9 |
| Grain | Słód pszeniczny Heidelberg | 0.5 kg | 82 % | 7 |
| Grain | Słód Owsiany | 0.3 kg | 78 % | 12 |
| Grain | Słód Zakwaszający | 0.1 kg | 20 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------------------|--------|--------|------------|
| Boil | Styrian Golding (Savinja Golding) | 10 g | 60 min | 2.5 % |
| Boil | Styrian Goldings | 10 g | 60 min | 5.4 % |
| Boil | Styrian Golding (Savinja Golding) | 20 g | 30 min | 2.5 % |
| Boil | Styrian Goldings | 20 g | 30 min | 5.4 % |
| Boil | Styrian Golding (Savinja Golding) | 10 g | 30 min | 2.5 % |

| | | | | |
|------|--------------------------------------|------|--------|-------|
| Boil | Styrian Goldings | 10 g | 30 min | 5.4 % |
| Boil | Styrian Golding (Savinja Golding) | 10 g | 10 min | 2.5 % |
| Boil | Styrian Goldings | 10 g | 10 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|-----------------|
| Belgian Wit | Ale | Dry | --- g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|-----------|----------|
| Spice | Citron peel | 10 g | Boil | 10 min |
| Spice | Coriander Seed | 10 g | Boil | 10 min |
| Spice | Orange Peel, Bitter | 10 g | Boil | 10 min |
| Spice | Orange Peel, Sweet | 10 g | Boil | 10 min |
| Spice | Coriander Seed | 10 g | Secondary | 6 day(s) |