

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (16.7%) | 81 % | 4 |
| Grain | Pszeniczny | 5 kg (83.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 15 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|-------|
| Spice | Kolendra | 15 g | Boil | 5 min |
| Spice | Skórka cytrynowa | 100 g | Boil | 5 min |
| Spice | Skórka pomarańczowa | 100 g | Boil | 5 min |