

Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Płatki pszeniczne	1 kg (18.2%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Whirlpool	Saaz (Czech Republic)	70 g	60 min	2.25 %
Dry Hop	Huell Melon	50 g	5 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Flavor	Sweet Orange Peel	20 g	Boil	15 min
Flavor	Bitter Orange Peel	20 g	Boil	15 min
Spice	Coriander Seeds	20 g	Boil	15 min
Other	łuska ryżowa	300 g	Mash	0 min