

Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **54.9C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.25 kg (48.4%) | 81 % | 5 |
| Grain | Pszenica niesłodowana | 1.5 kg (32.3%) | 75 % | 3 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10.8%) | 80 % | 6 |
| Grain | Słód owsiany Fawcett | 0.3 kg (6.5%) | 61 % | 5 |
| Grain | słód jęczmienny zakwaszający weyermann | 0.1 kg (2.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 5 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-------|--------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 125 ml | White Labs |
|--------------------------------|-------|--------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 20 min |
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Skórka pomarańczy gorzkiej | 25 g | Boil | 10 min |
| Spice | Skórka pomarańczy słodkiej | 10 g | Boil | 10 min |