

#17 Witbier

- Gravity **11.7 BLG**
- ABV **---**
- IBU **17**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **71C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (53.2%)	81 %	4
Grain	Pszenica niesłodowana	1 kg (21.3%)	75 %	3
Adjunct	płatki owsiane błyskawiczne	0.6 kg (12.8%)	--- %	---
Grain	słód zakwaszający	0.1 kg (2.1%)	--- %	---
Grain	Weyermann pszeniczny jasny	0.5 kg (10.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11 g	gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	3 min
Spice	kolendra	10 g	Boil	3 min
Flavor	skórka pomarańczy	30 g	Boil	10 min
Flavor	skórka cytryny	10 g	Boil	10 min