#3 Witbier

- Gravity **11.9 BLG**
- ABV **---**
- IBU **18**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(44.4%)*	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg *(33.3%)*	75 %	3
Adjunct	Płatki owsiane	0.4 kg *(8.9%)*	85 %	3
Grain	Pszeniczny	0.5 kg *(11.1%)*	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(2.2%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	8.8 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11.5 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time

Spice	Kolendra	10 g	Boil	10 min
Flavor	Skórka pomarańczowa	100 g	Boil	10 min
Spice	Kolendra	10 g	Boil	3 min
Flavor	Skórka pomarańczowa	100 g	Boil	3 min
Flavor	Rumianek	12 g	Boil	3 min