Rice Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg *(32.6%)*	82 %	5
Grain	Rice, Flaked	1.2 kg *(26.1%)*	70 %	2
Adjunct	Pszenica niesłodowana	1 kg *(21.7%)*	75 %	3
Grain	Wheat, Torrified	0.5 kg *(10.9%)*	79 %	4
Adjunct	Płatki owsiane	0.2 kg *(4.3%)*	85 %	3
Grain	Diastyczny	0.2 kg *(4.3%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	60 min	3.7 %
Boil	Hallertau Mittelfruh	30 g	20 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	100 ml	White Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	80 g	Boil	5 min
Spice	kolendra	30 g	Boil	5 min