Belgian Witbier

- Gravity **11.9 BLG**
- ABV **---**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(52.6%)*	80 %	4
Grain	Płatki orkiszowe	0.8 kg *(21.1%)*	80 %	6
Grain	Płatki pszeniczne	0.4 kg *(10.5%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(10.5%)*	85 %	3
Grain	Rice, Flaked	0.2 kg *(5.3%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	5 g	60 min	13.2 %
Boil	Extra Styrian Dana	5 g	15 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time

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Spice	Kolendra indyjska tłuczona	10 g	Boil	10 min
Spice	Skórka cytrynowa świeża	20 g	Boil	10 min
Spice	Skórka pomarańczowa świeża	20 g	Boil	10 min
Spice	Skórka pomarańczowa suszona KOTANIY	15 g	Boil	10 min
Spice	Trawa cytrynowa	5 g	Boil	5 min

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