

WITBIER Pomaranczowy

- Gravity **11.7 BLG**
- ABV **---**
- IBU **33**
- SRM **3.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	0.75 kg (22.7%)	75 %	3
Grain	Strzegom pszeniczny	0.75 kg (22.7%)	81 %	6
Grain	Strzegom Pale Ale	0.75 kg (22.7%)	--- %	0
Grain	Wheat, Flaked	0.45 kg (13.6%)	77 %	4
Grain	Biscuit	0.08 kg (2.3%)	--- %	50
Grain	diastatyczny	0.15 kg (4.5%)	--- %	---
Grain	Rice, Flaked	0.37 kg (11.4%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Cascade	30 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Brewferm Blanche	Ale	Dry	9 g	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	15 g	Boil	10 min
Flavor	kolendra	15 g	Boil	10 min
Flavor	Pomarańcza	75 g	Boil	5 min