Witbier

- Gravity **12 BLG**
- ABV **---**
- IBU **28**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	3 kg *(50%)*	80 %	4
Grain	Płatki pszenne błyskawiczne	2.7 kg *(45%)*	75 %	3
Grain	Płatki owsiane błyskawiczne	0.3 kg *(5%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	60 min	10 %
Boil	Mandarina Bavaria	20 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra indyjska	10 g	Boil	5 min

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

Herb	Skórka gorzkiej pomarańczy Curacao	10 g	Boil	5 min
Herb	Skórka słodkiej pomarańczy	25 g	Boil	5 min