Witbier Pomarańczowy

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.88 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **66.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner malz	3 kg *(54.4%)*	80 %	4
Grain	Weizenmalz	2 kg *(36.3%)*	75 %	3
Grain	Płatki owsiane	0.51 kg *(9.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	31.94 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Cała pomaracza obrana	5.11 g	Boil	10 min
Spice	Kolendra	19.17 g	Boil	10 min
Spice	Curacao	25.56 g	Boil	10 min

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

Spice	Skórka świeżej pomarańczy	127.78 g	Boil	5 min