

#73 Witbier

- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30.4 liter(s)**
- Trub loss **4 %**
- Size with trub loss **31.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **6.3 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **85 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **85 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (28.4%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (18.9%) | 80 % | 7 |
| Grain | Pszenica niesłodowana | 2 kg (37.8%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.59 kg (11.2%) | 85 % | 3 |
| Grain | Wheat, Torrified | 0.2 kg (3.8%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 47 min | 9.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 3.21 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Kolendra | 18 g | Boil | 5 min |
| Spice | Curacao | 20 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |
| Spice | Skórka bergamotki | 10 g | Boil | 5 min |