

Działking

- Gravity **12.9 BLG**
- ABV ---
- IBU **15**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **80 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (46.8%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (21.3%) | 80 % | 6 |
| Grain | Wheat, Flaked | 1.5 kg (31.9%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Cascade | 15 g | 20 min | 6 % |
| Boil | Cascade | 15 g | 3 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|------|------|--------|
| Flavor | Sweet Orange Peel | 10 g | Boil | 12 min |
| Flavor | Sweet Orange Peel | 10 g | Boil | 3 min |
| Spice | Coriander Seeds | 15 g | Boil | 12 min |