

Rice Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (32.6%) | 82 % | 5 |
| Grain | Rice, Flaked | 1.2 kg (26.1%) | 70 % | 2 |
| Adjunct | Pszenica niesłodowana | 1 kg (21.7%) | 75 % | 3 |
| Grain | Wheat, Torrified | 0.5 kg (10.9%) | 79 % | 4 |
| Adjunct | Płatki owsiane | 0.2 kg (4.3%) | 85 % | 3 |
| Grain | Diastyczny | 0.2 kg (4.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 20 g | 60 min | 3.7 % |
| Boil | Hallertau Mittelfruh | 30 g | 20 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka słodkiej pomarańczy | 80 g | Boil | 5 min |
| Spice | kolendra | 30 g | Boil | 5 min |