

## W002-Białe złoto Brabancji Witbier

- Gravity **16.1 BLG**
- ABV **7.2 %**
- IBU **39.3**
- SRM **8.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.23 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	3 kg	80 %	9
Grain	Pszenica	0.8 kg	80 %	9
Grain	Słód pszeniczny Heidelberg	0.5 kg	82 %	7
Grain	Słód Owsiany	0.3 kg	78 %	12
Grain	Słód Zakwaszający	0.1 kg	20 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding (Savinja Golding)	10 g	60 min	2.5 %
Boil	Styrian Goldings	10 g	60 min	5.4 %
Boil	Styrian Golding (Savinja Golding)	20 g	30 min	2.5 %
Boil	Styrian Goldings	20 g	30 min	5.4 %
Boil	Styrian Golding (Savinja Golding)	10 g	30 min	2.5 %

Boil	Styrian Goldings	10 g	30 min	5.4 %
Boil	Styrian Golding (Savinja Golding)	10 g	10 min	2.5 %
Boil	Styrian Goldings	10 g	10 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Wit	Ale	Dry	--- g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Citron peel	10 g	Boil	10 min
Spice	Coriander Seed	10 g	Boil	10 min
Spice	Orange Peel, Bitter	10 g	Boil	10 min
Spice	Orange Peel, Sweet	10 g	Boil	10 min
Spice	Coriander Seed	10 g	Secondary	6 day(s)