

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |
| Grain | Pilznieński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (40%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 24 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| oslo kveik | Wheat | Liquid | 1 ml | --- |
| FM20 Białe Walonki | Wheat | Liquid | 1 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Spice | Kolendra indyjska | 20 g | Boil | 5 min |
| Flavor | skórka pomarańczy | 10 g | Boil | 5 min |

| | | | | |
|--------|-------------------------------|------|------|-------|
| Flavor | skórka pomarańczy gorzkiej | 10 g | Boil | 5 min |
|--------|-------------------------------|------|------|-------|