

Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (54.5%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (18.2%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 1 kg (18.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 70 g | 60 min | 2.25 % |
| Dry Hop | Huell Melon | 50 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

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

| | | | | |
|--------|--------------------|-------|------|--------|
| Flavor | Sweet Orange Peel | 20 g | Boil | 15 min |
| Flavor | Bitter Orange Peel | 20 g | Boil | 15 min |
| Spice | Coriander Seeds | 20 g | Boil | 15 min |
| Other | łuska ryżowa | 300 g | Mash | 0 min |