

# Witbier V

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne błyskawiczne | 1.1 kg (42.3%) | 75 %  | 3   |
| Grain | Weyermann - Pale Ale           | 1.3 kg (50%)   | 80 %  | 6   |
| Grain | Płatki owsiane błyskawiczne    | 0.2 kg (7.7%)  | 75 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | PL Oktawia | 10 g   | 60 min | 7.8 %      |
| Boil    | USA Citra  | 20 g   | 0 min  | 14.2 %     |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 20 ml  | Fermentum Mobile |

## Extras

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

|       |                                    |      |      |       |
|-------|------------------------------------|------|------|-------|
| Spice | Skórka gorzkiej pomarańczy Curacao | 15 g | Boil | 5 min |
| Spice | Zest z pomarańczy                  | 50 g | Boil | 5 min |