

#153 witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.6 kg (51%)	80.5 %	2
Adjunct	Pszenica niesłodowana	1 kg (19.6%)	60 %	3
Grain	Pszeniczny	1 kg (19.6%)	60 %	4
Grain	Płatki pszeniczne	0.5 kg (9.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	20 min	3.6 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Flavor	Skórka pomaranczy	15 g	Boil	10 min