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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.2**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.5 kg (48.1%)	85 %	5
Grain	Weyermann - Pilsner Malt	2.5 kg (48.1%)	81 %	5
Grain	Oats, Flaked	0.2 kg (3.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa po Witbierze	Ale	Slant	800 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	28 g	Boil	20 min
Flavor	Bitter Orange Peel	28 g	Boil	20 min
Flavor	Sweet Orange Peel	28 g	Boil	20 min