

# Rice Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **4**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                     | Amount         | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain   | Słód pszeniczny Bestmalz | 1.5 kg (32.6%) | 82 %  | 5   |
| Grain   | Rice, Flaked             | 1.2 kg (26.1%) | 70 %  | 2   |
| Adjunct | Pszenica niesłodowana    | 1 kg (21.7%)   | 75 %  | 3   |
| Grain   | Wheat, Torrified         | 0.5 kg (10.9%) | 79 %  | 4   |
| Adjunct | Płatki owsiane           | 0.2 kg (4.3%)  | 85 %  | 3   |
| Grain   | Diastyczny               | 0.2 kg (4.3%)  | 80 %  | 45  |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 20 g   | 60 min | 3.7 %      |
| Boil    | Hallertau Mittelfruh | 30 g   | 20 min | 3.7 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 100 ml | White Labs |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka słodkiej pomarańczy | 80 g   | Boil    | 5 min |
| Spice | kolendra                   | 30 g   | Boil    | 5 min |