

Ultra Orange&Corriander WITBIER

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **2.5**
- 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 **5.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **54.9C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (51.3%)	80.5 %	2
Adjunct	Pszenica niesłodowana	1 kg (25.6%)	75 %	3
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Oats, Flaked	0.4 kg (10.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Slant	100 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	40 g	Boil	10 min
Flavor	curacao	15 g	Boil	10 min
Flavor	zest poimarańczowy/pulpa	100 g	Secondary	14 day(s)