

Witbier 11 blg 25L (Twój Browar)

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

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

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznejski	2 kg (50.4%)	80 %	3
Grain	Pszeniczny	0.59 kg (14.9%)	82 %	4
Grain	Pszenica niesłodowana	1.18 kg (29.7%)	50 %	3
Grain	Płatki owsiane	0.2 kg (5%)	50 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	29.41 g	30 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	13.53 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomaranczy	16.47 g	Boil	5 min
Spice	kolendra	12 g	Boil	5 min