

# Witbier - 11 BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **60 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **70 min** at **60C**
- Keep mash **15 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (61%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (29.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Tradition	10 g	40 min	5.5 %
Boil	Tradition	10 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	2 min

Spice	Kolendra	15 g	Boil	2 min
Flavor	Wysuszona skórka pomarańczy	25 g	Boil	10 min

## Notes

- Z czterech pomarańczy obrałem skórę tak aby obrać tylko pomarańczową skórę bez miąższu. Ususzyłem w piekarniku i zostawiłem na kilka dni (do czasu warzenia)  
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