

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (44.4%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (22.2%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (22.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|--------|
| Other | Zest grejpfruta | 30 g | Boil | 15 min |
| Other | Zest cytryny | 10 g | Boil | 15 min |
| Other | Suszona skórka pomarańczy | 10 g | Boil | 15 min |
| Spice | Kolendra | 15 g | Boil | 15 min |