

Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.5**
- 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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **64C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2 kg (40%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka gorzkiej pomarańczy	20 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	15 min

Spice	Kolendra	20 g	Boil	15 min
-------	----------	------	------	--------