

Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **54.9C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.25 kg (48.4%)	81 %	5
Grain	Pszenica niesłodowana	1.5 kg (32.3%)	75 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg (10.8%)	80 %	6
Grain	Słód owsiany Fawcett	0.3 kg (6.5%)	61 %	5
Grain	słód jęczmienny zakwaszający weyermann	0.1 kg (2.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	5 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	125 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	20 min
Spice	Kolendra	10 g	Boil	5 min
Spice	Skórka pomarańczy gorzkiej	25 g	Boil	10 min
Spice	Skórka pomarańczy słodkiej	10 g	Boil	10 min