

## Witbier 36

- Gravity **14.3 BLG**
- ABV ---
- IBU **14**
- SRM **2.9**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.9 kg (51.8%)	80.5 %	2
Adjunct	Płatki pszeniczne	2.4 kg (42.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Flavor	curacao	15 g	Boil	5 min

Flavor	skórka świeżej słodkiej pomarańczy	34 g	Boil	5 min
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