

# Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński            | 3 kg (50%)   | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 2.7 kg (45%) | 75 %  | 3   |
| Grain | Płatki owsiane        | 0.3 kg (5%)  | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount  | Time   | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil    | East Kent Goldings    | 25 g    | 60 min | 5.1 %      |
| Boil    | Saaz (Czech Republic) | 18.75 g | 15 min | 4.5 %      |

## Yeasts

| Name                        | Type | Form   | Amount  | Laboratory |
|-----------------------------|------|--------|---------|------------|
| Wyeast 3944 Belgian Witbier | Ale  | Liquid | 1000 ml | Brewferm   |

## Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | Kolendra indyjska | 12.5 g | Boil    | 5 min |

|        |                            |       |      |       |
|--------|----------------------------|-------|------|-------|
| Flavor | Skórka gorzkiej pomarańczy | 25 g  | Boil | 5 min |
| Flavor | Świeża skórka pomarańczy   | 125 g | Boil | 5 min |