

Witbier no3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **53 C**, Time **30 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **30 min** at **53C**
- Keep mash **60 min** at **64C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne | 1 kg (16.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 60 % | 3 |
| Grain | Pilznieński | 2 kg (32.3%) | 81 % | 4 |
| Grain | Pszeniczny | 2.7 kg (43.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Galaxy | 12 g | 60 min | 15 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 3.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | kolendra mielona | 17 g | Boil | 8 min |
| Spice | curacao | 20 g | Boil | 8 min |
| Spice | skórka pomarańczy | 2 g | Boil | 8 min |
| Spice | skórka cytryny | 1 g | Boil | 4 min |