

## Witbier no3

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- 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	Pilzneński	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