

# WITBIER Pomaranczowy

- Gravity **11.7 BLG**
- ABV ---
- IBU **33**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pszenica niesłodowana | 0.75 kg (22.7%) | 75 %  | 3   |
| Grain | Strzegom pszeniczny   | 0.75 kg (22.7%) | 81 %  | 6   |
| Grain | Strzegom Pale Ale     | 0.75 kg (22.7%) | --- % | 0   |
| Grain | Wheat, Flaked         | 0.45 kg (13.6%) | 77 %  | 4   |
| Grain | Biscuit               | 0.08 kg (2.3%)  | --- % | 50  |
| Grain | diastatyczny          | 0.15 kg (4.5%)  | --- % | --- |
| Grain | Rice, Flaked          | 0.37 kg (11.4%) | 70 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |
| Boil    | Cascade | 30 g   | 10 min | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |     |     |     |     |
|------------------|-----|-----|-----|-----|
| Brewferm Blanche | Ale | Dry | 9 g | --- |
|------------------|-----|-----|-----|-----|

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Flavor | curacao    | 15 g   | Boil    | 10 min |
| Flavor | kolendra   | 15 g   | Boil    | 10 min |
| Flavor | Pomarańcza | 75 g   | Boil    | 5 min  |