

Witbier Pomarańczowy

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.88 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **66.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilsner malz | 3 kg (54.4%) | 80 % | 4 |
| Grain | Weizenmalz | 2 kg (36.3%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.51 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Fuggles | 31.94 g | 60 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|---------|---------|--------|
| Spice | Cała pomaracza obrana | 5.11 g | Boil | 10 min |
| Spice | Kolendra | 19.17 g | Boil | 10 min |
| Spice | Curacao | 25.56 g | Boil | 10 min |

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|-------|---------------------------|----------|------|-------|
| Spice | Skórka świeżej pomarańczy | 127.78 g | Boil | 5 min |
|-------|---------------------------|----------|------|-------|