

Działking

- Gravity **12.9 BLG**
- ABV ---
- IBU **15**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **80 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (46.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (21.3%)	80 %	6
Grain	Wheat, Flaked	1.5 kg (31.9%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Cascade	15 g	20 min	6 %
Boil	Cascade	15 g	3 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Flavor	Sweet Orange Peel	10 g	Boil	12 min
Flavor	Sweet Orange Peel	10 g	Boil	3 min
Spice	Coriander Seeds	15 g	Boil	12 min