Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **8.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **8.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg *(58.8%)*	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg *(29.4%)*	82 %	5
Grain	Płatki owsiane	0.2 kg *(11.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Aroma (end of boil)	Green Bullet	5 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	5 g	Boil	10 min
Spice	kolędra	10 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.