

# Bière Blanche

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (36.4%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 1.8 kg (32.7%) | 85 %  | 3   |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.1%)  | 81 %  | 6   |
| Grain | Płatki owsiane      | 1.2 kg (21.8%) | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Dry Hop             | Barbe Rouge | 25 g   | 7 day(s) | 10 %       |
| Aroma (end of boil) | Barbe Rouge | 25 g   | 15 min   | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name                               | Amount | Use for | Time   |
|-------|------------------------------------|--------|---------|--------|
| Spice | skórka gorzkiej pomarańczy Curacao | 10 g   | Boil    | 10 min |

|       |                            |      |      |        |
|-------|----------------------------|------|------|--------|
| Spice | skórka słodkiej pomarańczy | 10 g | Boil | 10 min |
| Spice | kolendra indyjska          | 5 g  | Boil | 10 min |