

Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **35.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilznieński	2.8 kg (50%)	80 %	3
Grain	Słodownia Strzegom - pszeniczny	1.5 kg (26.8%)	83 %	3
Grain	Wheat, Flaked	0.8 kg (14.3%)	77 %	4
Grain	Oats, Flaked	0.5 kg (8.9%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min

Spice	Curacao	10 g	Boil	1 min
Spice	Kolendra	5 g	Boil	1 min
Spice	Skórka z pomarańczy	1 g	Boil	1 min