

Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (36.4%) | 85 % | 7 |
| Grain | Strzegom Pszeniczny | 4 kg (36.4%) | 81 % | 6 |
| Grain | Płatki owsiane | 1.2 kg (10.9%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.8 kg (7.3%) | 75 % | 2 |
| Adjunct | Pomorańcze | 1 kg (9.1%) | 10 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------|--------|------|--------|
| Spice | Kolendra | 30 g | Boil | 15 min |
| Spice | Pomarańcze | 1500 g | Boil | 10 min |