

WITBIER

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (51.7%)	82 %	4
Grain	Viking Wheat Malt	2 kg (34.5%)	83 %	5
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (6.9%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis k-97	Ale	Slant	1000 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra zgnieciona	10 g	Boil	5 min
Spice	Suszona skórka pomarańczy	40 g	Boil	5 min