

## #153 witbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount        | Yield  | EBC |
|---------|-----------------------|---------------|--------|-----|
| Grain   | Briess - Pilsen Malt  | 2.6 kg (51%)  | 80.5 % | 2   |
| Adjunct | Pszenica niesłodowana | 1 kg (19.6%)  | 60 %   | 3   |
| Grain   | Pszeniczny            | 1 kg (19.6%)  | 60 %   | 4   |
| Grain   | Płatki pszeniczne     | 0.5 kg (9.8%) | 60 %   | 3   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 50 g   | 20 min | 3.6 %      |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | Kolendra          | 15 g   | Boil    | 10 min |
| Flavor | Skórka pomarańczy | 15 g   | Boil    | 10 min |