

#4 Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **4 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **6.3 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **85 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **85 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.1%)	80 %	4
Grain	Pszeniczny	2 kg (30.1%)	85 %	4
Grain	Pszenica niesłodowana	2 kg (30.1%)	75 %	3
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (3.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	20 g	Mangrove Jack's

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	25 g	Boil	5 min
Herb	Trawa cytrynowa	30 g	Secondary	3 day(s)