

# Orkisz Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód orkiszowy Weyermann	4 kg (83.3%)	80 %	5
Grain	Płatki orkiszowe	0.5 kg (10.4%)	60 %	4
Grain	Płatki owsiane	0.3 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	30 min	8.3 %
Boil	Hallertau Blanc	20 g	10 min	8.3 %
Aroma (end of boil)	Hallertau Blanc	20 g	1 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	5 min
Spice	kolendra ziarno	15 g	Boil	5 min
Flavor	słodka skórka pomarańczy	15 g	Boil	5 min
Flavor	skórka cytryny	15 g	Boil	5 min

## Notes

- Przerwa białkowa - 50 st C (20 min)  
Zacieranie w 64 st C do całkowitego scukrzenia  
*Jan 11, 2025, 4:30 PM*