

P.30 - Witbier 3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (30%)	75 %	3
Adjunct	Pszenica niesłodowana	0.7 kg (14%)	75 %	4
Grain	Oats, Flaked	0.3 kg (6%)	80 %	2
Grain	Weyermann - Melanoiden Malt	0.5 kg (10%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	3.8 %
Boil	Lublin (Lubelski)	9 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	11 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	15 g	Boil	5 min
Spice	Skórka Gorzkiej pomarańczy	10 g	Boil	5 min