

# Witbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **73C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.3 kg (45.1%)	82 %	4
Grain	Pale Ale	2 kg (39.2%)	80 %	5
Adjunct	Płatki pszenne błyskawiczne	0.4 kg (7.8%)	1 %	---
Grain	Carahell	0.3 kg (5.9%)	77 %	25
Adjunct	Łuska ryżowa	0.1 kg (2%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	13.3 %
Aroma (end of boil)	Tradition	20 g	10 min	5.2 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	15 g	Boil	10 min
Fining	Whirlfloc T	1 g	Boil	5 min
Flavor	Kandyzowana skórka pomarańczy	100 g	Boil	5 min