

# Witbier

- Gravity **12 BLG**
- ABV ---
- IBU **25**
- SRM **4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsneński      | 2.5 kg (50%)  | 80 %  | 4   |
| Grain | Płatki pszenne błyskawiczne | 2.25 kg (45%) | 75 %  | 3   |
| Grain | Płatki owsiane błyskawiczne | 0.25 kg (5%)  | 75 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Mandarina Bavaria | 15 g   | 60 min | 10 %       |
| Boil    | Mandarina Bavaria | 15 g   | 10 min | 10 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 11 g   | ---        |

## Extras

| Type | Name              | Amount | Use for | Time  |
|------|-------------------|--------|---------|-------|
| Herb | Kolendra indyjska | 10 g   | Boil    | 5 min |

|      |                                    |      |      |       |
|------|------------------------------------|------|------|-------|
| Herb | Skórka gorzkiej pomarańczy Curacao | 10 g | Boil | 5 min |
| Herb | Skórka słodkiej pomarańczy         | 25 g | Boil | 5 min |