

# Witbier

- Gravity **12.2 BLG**
- ABV ---
- IBU **20**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	2.3 kg (51.1%)	79 %	4
Grain	Weyermann pszeniczny jasny	1 kg (22.2%)	80 %	6
Grain	płatki orkiszowe	0.4 kg (8.9%)	80 %	5
Grain	kasza manna	0.4 kg (8.9%)	80 %	5
Grain	owies N/S	0.4 kg (8.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	21 g	60 min	8.5 %
Aroma (end of boil)	Cascade	15 g	3 min	6.9 %
Aroma (end of boil)	Cascade	15 g	1 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	11 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	3 min

Spice	kolendra	5 g	Boil	1 min
Flavor	skórka cytrynowa	10 g	Boil	3 min
Flavor	skórka cytrynowa	10 g	Boil	1 min
Flavor	skórka pomarańczowa	10 g	Boil	3 min
Flavor	skórka pomarańczowa	10 g	Boil	1 min