

WITBIER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Płatki pszeniczne	2.3 kg (39.7%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	7.5 g	Boil	10 min
Spice	Kolendra	7.5 g	Boil	3 min
Flavor	Skórka świeżej pomarańczy	50 g	Boil	10 min
Flavor	Skórka świeżej pomarańczy	50 g	Boil	3 min
Flavor	Kaffir	5 g	Boil	10 min
Flavor	Kaffir	5 g	Boil	3 min