

## Witbier 5

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.4**
- 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 **24.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (33.3%)	80 %	6
Grain	Płatki pszeniczne	2 kg (33.3%)	85 %	3
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	12.5 g	Boil	15 min
Spice	Kolendra	12.5 g	Boil	1 min
Flavor	Curacao	10 g	Boil	15 min
Flavor	Curacao	10 g	Boil	1 min
Flavor	Skórka z pomarańczy	30 g	Boil	15 min
Flavor	Skórka z pomarańczy	30 g	Boil	1 min

## Notes

- Ferm. burz. 14 dni w temp. 18-25 C.  
Refermentacja 7 dni z dodatkiem 1 l soku pomarańczowego.  
Leżakowanie 14 dni.  
*Feb 15, 2019, 11:14 PM*