

Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 2.7 kg (45%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 18.75 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|---------|------------|
| Wyeast 3944 Belgian Witbier | Ale | Liquid | 1000 ml | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | Kolendra indyjska | 12.5 g | Boil | 5 min |

| | | | | |
|--------|----------------------------|-------|------|-------|
| Flavor | Skórka gorzkiej pomarańczy | 25 g | Boil | 5 min |
| Flavor | Świeża skórka pomarańczy | 125 g | Boil | 5 min |