

Witbier3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Pszenica niesłodowana	1 kg (20%)	75 %	3
Grain	BESTMALZ - Best Wheat Malt	1 kg (20%)	82 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4.3 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	curacao	10 g	Boil	15 min
Spice	kolendra	7 g	Boil	15 min
Flavor	curacao	10 g	Boil	3 min
Spice	kolendra	7 g	Boil	3 min
Flavor	skórki pomarańczy	3 g	Boil	3 min