

Belgian Witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **15**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (52.6%) | 80 % | 4 |
| Grain | Płatki orkiszowe | 0.8 kg (21.1%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (10.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.2 kg (5.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Extra Styrian Dana | 5 g | 60 min | 13.2 % |
| Boil | Extra Styrian Dana | 5 g | 15 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---|------|------|--------|
| Spice | Kolendra indyjska tłuczona | 10 g | Boil | 10 min |
| Spice | Skórka cytrynowa świeża | 20 g | Boil | 10 min |
| Spice | Skórka pomarańczowa świeża | 20 g | Boil | 10 min |
| Spice | Skórka pomarańczowa suszona KOTANIY | 15 g | Boil | 10 min |
| Spice | Trawa cytrynowa | 5 g | Boil | 5 min |