

## Blank Page - Brett Version.

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (44.4%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	2 kg (44.4%)	82 %	4
Grain	Oats, Malted	0.5 kg (11.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	1000 ml	White Labs
Starter 48 godzin - 10 BLG.				
WLP645 - Brettanomyces clausenii	Ale	Liquid	50 ml	White Labs
Dodaje na fermentacje cichą bez startera.				

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	10 min
Spice	Skórka pomarańczowa, słodka	30 g	Boil	10 min
Spice	Skórka pomarańczowa, gorzka	30 g	Boil	10 min