

Orkisz Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.9**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód orkiszowy Weyermann | 4 kg (83.3%) | 80 % | 5 |
| Grain | Płatki orkiszowe | 0.5 kg (10.4%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 30 min | 8.3 % |
| Boil | Hallertau Blanc | 20 g | 10 min | 8.3 % |
| Aroma (end of boil) | Hallertau Blanc | 20 g | 1 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|-------|
| Flavor | Curacao | 20 g | Boil | 5 min |
| Spice | kolendra ziarno | 15 g | Boil | 5 min |
| Flavor | słodka skórka pomarańczy | 15 g | Boil | 5 min |
| Flavor | skórka cytryny | 15 g | Boil | 5 min |

Notes

- Przerwa białkowa - 50 st C (20 min)
Zacieranie w 64 st C do całkowitego scukrzenia
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