

# Witbier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **64C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (54.1%)	80 %	4
Grain	Pszeniczny	1 kg (27%)	85 %	4
Grain	Płatki owsiane	0.5 kg (13.5%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	30 g	Boil	5 min
Spice	kminek	15 g	Boil	5 min