

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (44.4%)	81 %	4
Adjunct	Pszenica niesłodowana	1 kg (22.2%)	75 %	3
Grain	Płatki pszeniczne	1 kg (22.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Other	Zest grejpfruta	30 g	Boil	15 min
Other	Zest cytryny	10 g	Boil	15 min
Other	Suszona skórka pomarańczy	10 g	Boil	15 min
Spice	Kolendra	15 g	Boil	15 min