

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **2.8**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	2
Grain	Płatki pszeniczne	2 kg (44.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Blanche	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	15 min

Spice	skórka gorzkiej pomarańczy	20 g	Boil	15 min
Herb	trawa cytrynowa	30 g	Boil	5 min