

Witbier

- Gravity **12 BLG**
- ABV ---
- IBU **28**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsneński | 3 kg (50%) | 80 % | 4 |
| Grain | Płatki pszenne błyskawiczne | 2.7 kg (45%) | 75 % | 3 |
| Grain | Płatki owsiane błyskawiczne | 0.3 kg (5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 20 g | 60 min | 10 % |
| Boil | Mandarina Bavaria | 20 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------------|--------|---------|-------|
| Herb | Kolendra indyjska | 10 g | Boil | 5 min |

| | | | | |
|------|------------------------------------|------|------|-------|
| Herb | Skórka gorzkiej pomarańczy Curacao | 10 g | Boil | 5 min |
| Herb | Skórka słodkiej pomarańczy | 25 g | Boil | 5 min |