

Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.5**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **100 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **100 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (26.4%)	85 %	3
Grain	Płatki owsiane	0.3 kg (6.6%)	85 %	3
Grain	Strzegom Pszeniczny	0.5 kg (11%)	81 %	6
Grain	Słód zakwaszający	0.15 kg (3.3%)	80 %	4
Grain	Słód diastatyczny	0.2 kg (4.4%)	80 %	3
Grain	Strzegom Wiedeński	0.2 kg (4.4%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	5 min	5.1 %
Boil	East Kent Goldings	15 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WPL500	Ale	Liquid	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Skórka pomarańczy	60 g	Boil	1 min
Spice	Kolendra	12 g	Boil	10 min
Spice	Kolendra	5 g	Boil	1 min