

Witbier Pomarańczowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **4.88 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **66.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.7 kg (36.1%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1.7 kg (36.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.5%) | 85 % | 3 |
| Grain | Słód diastatyczny | 0.3 kg (6.4%) | 80 % | 2.5 |
| Sugar | Zblendowane całe pomarańcze | 0.425 kg (9%) | --- % | --- |
| Sugar | Cukier biały | 0.182 kg (3.9%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Spice | Zblendowane całe pomarańcze | 425 g | Boil | 10 min |
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Skórka świeżej pomarańczy | 50.8 g | Boil | 5 min |