

Witbier V

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne błyskawiczne	1.1 kg (42.3%)	75 %	3
Grain	Weyermann - Pale Ale	1.3 kg (50%)	80 %	6
Grain	Płatki owsiane błyskawiczne	0.2 kg (7.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Oktawia	10 g	60 min	7.8 %
Boil	USA Citra	20 g	0 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	10 g	Boil	5 min

Spice	Skórka gorzkiej pomarańczy Curacao	15 g	Boil	5 min
Spice	Zest z pomarańczy	50 g	Boil	5 min