

Witbier #3

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilzneński	2.6 kg (53.6%)	81.5 %	4
Grain	Płatki Pszenne Zwykłe	2 kg (41.2%)	80 %	3
Grain	Płatki Owsiane Błyskawiczne	0.25 kg (5.2%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL 2024	15 g	60 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale BW-20	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas Mlekowy 80%	4 g	Mash	---
Other	Łuska Ryżowa	100 g	Mash	---
Spice	Kolendra	15 g	Boil	1 min
Spice	Suszone Skórki Gorzkiej Pomarańczy Curacao	20 g	Boil	1 min
Spice	Suszone Skórki Słodkiej Pomarańczy	20 g	Boil	1 min
Spice	Suszone Skórki Cytryny	20 g	Boil	1 min
Spice	Trawa Cytrynowa	30 g	Boil	1 min
Spice	Świeża Skórka Pomarańczy	50 g	Boil	1 min
Spice	Świeża Skórka Cytryny	50 g	Boil	1 min
Other	Witamina C	5 g	Secondary	---