

Triticum album - Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.8**
- Style **Witbier**

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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **70C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Płatki pszeniczne	1 kg (18.2%)	60 %	3
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	12 g	60 min	6.8 %
Boil	Sybilla	12 g	30 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min

Flavor	Skórka pomarańczy Curacao	20 g	Boil	15 min
Flavor	Skórka pomarańczy Bergamotki	20 g	Boil	15 min