

Witbier

- Gravity **12.8 BLG**
- ABV ---
- IBU **18**
- SRM **4.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	1.2 kg (23.5%)	81 %	6
Grain	Strzegom Pilzneński	2.4 kg (47.1%)	80 %	4
Grain	Weyermann - Abbey Malt	0.1 kg (2%)	50 %	45
Grain	Wheat, Flaked	1 kg (19.6%)	77 %	4
Grain	Oats, Flaked	0.4 kg (7.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	10 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	200 ml	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	starte skórki cytrusów	200 g	Boil	10 min