

Gandawa

- Gravity **12.6 BLG**
- ABV ---
- IBU **13**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.65 kg (50.2%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 2.5 kg (47.3%) | 75 % | 3 |
| Grain | Oats, Flaked | 0.13 kg (2.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa classic belgian witbier | Wheat | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 11 g | Boil | 4 min |

| | | | | |
|-------|-------------------|------|------|-------|
| Spice | curacao | 13 g | Boil | 4 min |
| Spice | skórka pomarańczy | 50 g | Boil | 4 min |