

# WITBIER 1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 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 **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3 kg (54.5%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny                       | 1 kg (18.2%)  | 81 %  | 6   |
| Grain | Płatki pszeniczne                         | 1 kg (18.2%)  | 70 %  | 3   |
| Grain | Płatki owsiane                            | 0.5 kg (9.1%) | 70 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 7.8 %      |
| Boil    | Marynka | 20 g   | 20 min | 7.8 %      |
| Boil    | lunga   | 10 g   | 7 min  | 9.5 %      |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Gozdawa Classic<br>Belgian Witbier | Wheat | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name                      | Amount | Use for | Time   |
|--------|---------------------------|--------|---------|--------|
| Flavor | skórka suszona pomaranczy | 20 g   | Boil    | 10 min |
| Flavor | skórka suszona curacao    | 20 g   | Boil    | 10 min |
| Spice  | kolendra                  | 7 g    | Boil    | 7 min  |
| Other  | łuska ryżowa              | 150 g  | Mash    | ---    |