

# WITBIER #1 (ver.1)

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- Gravity **12.6 BLG**
- ABV ---
- IBU **18**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (37%)	81 %	4
Grain	wheat	0.5 kg (18.5%)	--- %	4
Grain	Wheat, Flaked	0.6 kg (22.2%)	77 %	4
Grain	Weyermann pszeniczny jasny	0.3 kg (11.1%)	80 %	6
Grain	owsiany	0.25 kg (9.3%)	--- %	4
Grain	zakwaszający	0.05 kg (1.9%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade	13 g	60 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kurkuma	4.5 g	Boil	25 min
Spice	rumianek w herbatce	2 g	Boil	15 min
Flavor	skórka z 1/2 cytryny	1 g	Boil	10 min
Flavor	skórka z 1 pomarańczy	1 g	Boil	10 min
Spice	kolendra indyjska	3.75 g	Boil	10 min
Flavor	skórka z 1/2 cytryny	1 g	Boil	5 min
Flavor	skórka z 1 pomarańczy	1 g	Boil	5 min
Spice	kolendra indyjska	3.75 g	Boil	5 min