

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **54.5C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (41.4%)	80 %	4
Grain	Płatki pszeniczne	0.7 kg (24.1%)	85 %	3
Grain	Heidelberg	0.6 kg (20.7%)	80.5 %	2
Grain	Płatki owsiane	0.2 kg (6.9%)	85 %	3
Grain	Płatki orkiszowe	0.2 kg (6.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	7 g	60 min	4 %
Boil	Cascade	5 g	60 min	6 %
Boil	Cascade	7 g	10 min	6 %
Boil	Cascade	7 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	5.28 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	10 min
Spice	Curacao	15 g	Boil	0 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	0 min

Notes

- Na podstawie: [https://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_\(kwl\)](https://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_(kwl))
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