

Witbier Dwa Smoki

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **102.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **54 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **66.7 liter(s)** of **76C** water or to achieve **102.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 10 kg (55.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 5 kg (27.8%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 2 kg (11.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 70 g | 50 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 60 g | 15 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-------|
| Spice | kolędra | 35 g | Boil | 5 min |
| Spice | curacao | 90 g | Boil | 5 min |
| Spice | liście kafiru | 40 g | Boil | 5 min |