

Witbier_na_30_Martusi_(zestawTB)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (51.5%)	80.5 %	2
Grain	Pszeniczny	0.68 kg (17.5%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (25.8%)	75 %	3
Grain	Płatki owsiane	0.2 kg (5.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	10 min

Spice	Kolendra	15 g	Boil	10 min
Spice	Zest pomarańczy słodkiej	15 g	Boil	10 min