

# WITBIER NA ŚLĄSKI KPD 12,4 BLG #76

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **4.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.7 kg (50%)	80 %	6
Grain	Pilzneński	2.4 kg (44.4%)	81 %	4
Grain	Płatki owsiane	0.3 kg (5.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	25 g	45 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka startej pomarańczy	30 g	Boil	10 min
Spice	Kolendra mielona	7 g	Boil	10 min