

Witbier na wesele

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Pszenica niestodowana	1 kg (25%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	25 g	Boil	10 min
Spice	Kolendra	25 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min

Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min
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