

Witbier wladz

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **7**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **63 C**, Time **80 min**
- Temp **73 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **20 min** at **69C**
- Keep mash **10 min** at **73C**
- Keep mash **2 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	2 kg (23.8%)	75 %	3
Grain	Pilzneński	1.5 kg (17.9%)	81 %	4
Weyman 6 rzedowy				
Grain	Pszeniczny	1 kg (11.9%)	85 %	4
Weyman				
Grain	Enzymatyczny	0.3 kg (3.6%)	90 %	4
Bestmaltz				
Grain	Weyermann - Carapils	0.5 kg (6%)	78 %	4
Grain	Briess - Carapils Malt	0.5 kg (6%)	74 %	3
Grain	Zakwaszający	0.2 kg (2.4%)	85 %	8
Grain	Płatki pszeniczne	2 kg (23.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Marynka	10 g	10 min	10 %
Dry Hop	Saaz (Czech Republic)	15 g	3 day(s)	4.5 %
Boil	Marynka	15 g	3 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1600 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka curasao	15 g	Boil	10 min
Spice	Kolendra	10 g	Boil	2 min
Gniecione ziarno				
Flavor	Skórka słodkiej pomarańczy	20 g	Secondary	3 day(s)