

Witbier I

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (44.8%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (44.8%)	81 %	6
Grain	Oats, Flaked	0.579 kg (10.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	24 g	60 min	5 %
Boil	Lublin (Lubelski)	15 g	10 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	12 g	Boil	5 min

Flavor	zest z pomaranczy	45 g	Boil	5 min
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Notes

- Zest z 2 duzych slodkich pomaranczy - 45 g
Powolne wystadanie 1l/2min pozwolilo uzyskac 15 BLG dolałem 1,5 l wody. Po gotowaniu 14,4 BLG. Brzeczki nastawnej 25l
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