

Witbier Wojławicki

- Gravity **13.5 BLG**
- ABV ---
- IBU **18**
- SRM **5.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

Steps

- Temp **100 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **31 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **100C**
- Sparge using **42.7 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Orkiszowy	2.6 kg (21.1%)	75 %	5
Grain	Strzegom Pilzneński	5 kg (40.5%)	80 %	9
Grain	Pszeniczny	2.5 kg (20.2%)	85 %	5
Adjunct	płatki owsiane	1 kg (8.1%)	--- %	---
Adjunct	płatki pszeniczne	1 kg (8.1%)	--- %	---
Grain	Zakwaszający	0.25 kg (2%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	80 min	3.5 %
Boil	Cascade	10 g	80 min	6.8 %
Boil	Mosaic	10 g	80 min	11.7 %
Boil	Lublin (Lubelski)	10 g	30 min	3.5 %
Boil	Cascade	10 g	30 min	6.8 %
Boil	Mosaic	10 g	30 min	11.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	3.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6.8 %

Aroma (end of boil)	Mosaic	30 g	0 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa classic belgian witbier	Ale	Dry	10 g	24h przed w 500ml wody + 25g glukozy

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	30 min
Spice	curacao	5 g	Boil	30 min
Spice	kolendra zmielona	40 g	Boil	0 min
Spice	curacao zmielona	15 g	Boil	0 min