# Witbier goździki i banany

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **7.1**
- 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 **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **43 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pszeniczny | 5 kg *(37%)* | 85 % | 4 |
| Grain | Strzegom Wiedeński | 3.5 kg *(25.9%)* | 79 % | 10 |
| Grain | Pilzneński | 3.5 kg *(25.9%)* | 81 % | 4 |
| Grain | Karmelowy Czerwony | 1.5 kg *(11.1%)* | 75 % | 59 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Galaxy | 20 g | 60 min | 16.2 % |
| Boil | Galaxy | 30 g | 10 min | 16.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale WB-06 | Ale | Dry | 23 g | --- |

## Notes

- Brzeczka 04.08.22
  Blg start 13
  Rozlew 25.08
  *Aug 4, 2022, 5:40 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.