Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.3 kg *(53.1%)*	80 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg *(20.4%)*	82 %	5
Grain	Oats, Malted	0.15 kg *(6.1%)*	80 %	5
Grain	Pszenica niesłodowana	0.5 kg *(20.4%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	5 g	30 min	4.5 %
Aroma (end of boil)	Ekuanot	20 g	5 min	14.1 %
Aroma (end of boil)	Summit	5 g	5 min	15.3 %
Aroma (end of boil)	Fuggles	5 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	8 g	---

Extras

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

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	Skórki słodkiej pomarańczy	10 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min