Witbier goździki i banany

- 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.