Biały Wilk- Imperialny Witbier

- Gravity **17.6 BLG**
- ABV **---**
- IBU **45**
- SRM **6.7**
- 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 **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg *(50%)*	79 %	6
Grain	Strzegom pszeniczny	2.4 kg *(33.3%)*	81 %	6
Grain	Wheat, Flaked	1.2 kg *(16.7%)*	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Equinox	10 g	60 min	13.1 %
Boil	Equinox	15 g	5 min	13.1 %
Boil	Citra	15 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	300 ml	---

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	Kolendra	20 g	Boil	5 min
Spice	Skórka pomarańczowa kandyzowana	30 g	Boil	5 min
Spice	Skórka pomarańczowa świerzo starta	1 g	Boil	5 min
Spice	Skórka cytrynowa starta	1 g	Boil	5 min

Notes

- Świerza skórka starta z jednej cytryny i jednej pomarańczy.
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