Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **55 C**, Time **25 min**
- Temp **64 C**, Time **70 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(45.5%)*	80 %	4
Grain	Płatki pszeniczne	2.5 kg *(45.5%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(9.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	start	1 g	70 min	1 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time

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

Spice	curacao	20 g	Boil	5 min
Spice	kolendra	7 g	Boil	5 min