

WITBIER III 13 Blg # 32

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.8**

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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.1 kg (46.8%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (21.3%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.05 kg (2.1%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.5 kg (21.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (8.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 15 g | 60 min | 9.8 % |
| Boil | Oktawia | 10 g | 10 min | 9.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | skórka gorzkiej pomarańczy | 20 g | Boil | 10 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | kolendra | 10 g | Boil | 10 min |
|-------|----------|------|------|--------|