

## Witbier\_na\_30\_Martusi\_(zestawTB)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **2.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount          | Yield  | EBC |
|---------|-----------------------|-----------------|--------|-----|
| Grain   | Heidelberg            | 2 kg (51.5%)    | 80.5 % | 2   |
| Grain   | Pszeniczny            | 0.68 kg (17.5%) | 85 %   | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (25.8%)    | 75 %   | 3   |
| Grain   | Płatki owsiane        | 0.2 kg (5.2%)   | 85 %   | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 11 g   | Brewferm   |

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 15 g   | Boil    | 10 min |

|       |                             |      |      |        |
|-------|-----------------------------|------|------|--------|
| Spice | Kolendra                    | 15 g | Boil | 10 min |
| Spice | Zest pomarańczy<br>słodkiej | 15 g | Boil | 10 min |