Warszawski Wit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1 kg *(39.1%)*	80.5 %	3
Adjunct	Pszenica niesłodowana	0.5 kg *(19.5%)*	75 %	3
Grain	Płatki pszeniczne	1 kg *(39.1%)*	60 %	3
Grain	Monachijski	0.06 kg *(2.3%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	15 g	80 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Slant	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	10 g	Boil	10 min

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

Spice	skórka curacao	10 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	10 min
Spice	rumianek	1 g	Boil	10 min

Notes

- Warzone 10.08.2023
  Aug 10, 2023, 9:52 AM