Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6 liter(s)**

Steps

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

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg *(31.8%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(22.7%)*	85 %	4
Adjunct	Pszenica niesłodowana	1 kg *(45.5%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	7 g	40 min	13 %
Boil	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-33	Wheat	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min

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

Spice	Curacao	10 g	Boil	10 min
Flavor	płatki owsiane	200 g	Mash	30 min