Witbier #4

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg *(48.1%)*	82 %	4
Grain	Pszenica niesłodowana	2 kg *(38.5%)*	75 %	3
Grain	Pszeniczny	0.7 kg *(13.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	4.1 %
Boil	Marynka	5 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
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	pieprz czarny	3 g	Boil	10 min