

## Witbier #5

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **2.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (52.6%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 1.4 kg (36.8%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (10.5%) | 85 %  | 3   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Cascade         | 5.6 g  | 55 min | 7.1 %      |
| Boil    | English Golding | 10 g   | 55 min | 4.8 %      |
| Boil    | Simcoe          | 6 g    | 55 min | 13.3 %     |

### Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 10 g   | Gozdawa    |

### Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | curacao | 10 g   | Boil    | 5 min |

|       |          |      |      |       |
|-------|----------|------|------|-------|
| Spice | kolendra | 10 g | Boil | 5 min |
|-------|----------|------|------|-------|

## Notes

- Płatki pszeniczne i owsiane kleikuje w 7 l ciepłej wody, podgrzewam wolno do wrzenia i gotuję ok 10 min ciągle mieszając.  
Do kleiku dolewam 5 l zimnej wody i wsypuję sól, temperaturę ustalam na poziomie 63°C i utrzymuję ją przez 60 minut.  
*Jun 25, 2017, 9:15 AM*