

Witbier-sosnowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **3.2 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny pils	2.17 kg (48.3%)	82 %	5
Grain	Słód PSZENICZNY Viking Malt	0.52 kg (11.6%)	82 %	5
Grain	SŁÓD VIKING red ale	0.4 kg (8.9%)	78 %	15
Adjunct	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Strzegom Wiedeński	0.34 kg (7.6%)	79 %	10
Grain	słód dekstrynowy	0.56 kg (12.5%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny (szyszki) świeże	40 g	60 min	3 %
Aroma (end of boil)	Sybilla własny (szyszki) świeże	15 g	10 min	3 %
Aroma (end of boil)	Cascade	20 g	10 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Trappist Ale Yeast "Rochefort"	Ale	Slant	100 ml	---
Gozdawa - Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Boil	15 min
Flavor	pȩdy sosnowe	100 g	Boil	10 min