Witbier-sybilla

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 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 **15 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 **18.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Best Ale Crisp	2 kg *(38.6%)*	82 %	5
Grain	Słód PSZENICZNY Viking Malt	2.28 kg *(44%)*	82 %	5
Grain	Słód krmelowy 150 Viking	0.2 kg *(3.9%)*	75 %	150
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	0.2 kg *(3.9%)*	78 %	15
Adjunct	Płatki owsiane	0.5 kg *(9.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny (szyszki)	50 g	60 min	5 %
Aroma (end of boil)	Sybilla własny (szyszki)	40 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory

GOZDAWA CLASSIC BELGIAN WITBIER	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Boil	15 min
Spice	kolendra	5 g	Boil	15 min