

# Witbier Waldemara Pitali

- Gravity **12.6 BLG**
- ABV ---
- IBU **10**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Wheat, Flaked	1.7 kg (34%)	77 %	4
Grain	Oats, Flaked	0.2 kg (4%)	80 %	2
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	15 g	60 min	4.5 %
Boil	Cascade	13 g	10 min	6 %
Boil	Cascade	4 g	0 min	6 %
Boil	Citra	5 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Breferm Blanche	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Flavor	Curacao	6 g	Boil	10 min
Flavor	skórka z 1 pomarańczy	999 g	Boil	10 min
Flavor	skórka z 1 cytryny	999 g	Boil	10 min
Flavor	skórka z 1 pomarańczy	999 g	Boil	0 min
Flavor	skórka z 1 cytryny	999 g	Boil	0 min

## Notes

- Płatki skleikować

Zwycięska receptura I KPD Warszawa

<http://www.pspd.org.pl/pagesnews/receptury-zwycieskich-piw-i-warszawskiego-konkursu-piw-domowych>

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