

Witbirek

- Gravity **10 BLG**
- ABV **4 %**
- IBU **15**
- SRM **3.1**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Grain	Płatki owsiane	1 kg (22.2%)	60 %	3
Grain	Pszeniczny	1 kg (22.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	180 g	Boil	12 min

Spice	Kolendra	30 g	Boil	12 min
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