

# Klaskawka - Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 2 kg (46.5%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne           | 1 kg (23.3%)  | 85 %  | 3   |
| Grain | Weyermann - Spelt Malt      | 1 kg (23.3%)  | 81 %  | 6   |
| Grain | Płatki owsiane              | 0.2 kg (4.7%) | 85 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.3%) | 80 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 5.8 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min | 5.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |          |      |      |       |
|-------|----------|------|------|-------|
| Spice | Curacao  | 20 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 5 min |