

Witbier

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **4.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.8 kg (58.1%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.8 kg (25.8%)	85 %	5
Adjunct	Płatki pszeniczne	0.5 kg (16.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5 %
Boil	Willamette	10 g	15 min	5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Curacao skorki	12 g	Boil	15 min
Flavor	Słodka pomarańcza skorki	12 g	Boil	15 min
Spice	Kolendra	12 g	Boil	12 min