

A'la Witbier z nutą chmielową

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (55.6%) | 82 % | 4 |
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 15 g | 60 min | 7.8 % |
| Aroma (end of boil) | Oktawia | 15 g | 10 min | 7.8 % |
| Whirlpool | Oktawia | 15 g | 0 min | 7.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | nasiona kolendry | 15 g | Boil | 10 min |
| Spice | skórka curacao | 15 g | Boil | 10 min |
| Spice | skórka pomarańczy | 15 g | Boil | 10 min |
| Other | łuska ryżowa | 100 g | Mash | 10 min |