Imperial Hoppy Witbier

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg *(38.8%)*	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(14.9%)*	81 %	6
Grain	Pszenica niesłodowana	0.5 kg *(14.9%)*	75 %	3
Grain	Heidelberg	0.5 kg *(14.9%)*	80.5 %	2
Grain	Płatki orkiszowe	0.2 kg *(6%)*	80 %	4
Grain	Płatki pszeniczne	0.35 kg *(10.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	0 min	10 %
Dry Hop	Sorachi Ace	30 g	2 day(s)	10 %
Dry Hop	Galaxy	20 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	15 min
Spice	Suszone skórki słodkiej pomarańczy	20 g	Boil	15 min
Spice	Kolendra	10 g	Boil	3 min

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