

# Imperial Witbier

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **4.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **35 C**, Time **15 min**
- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **37.3C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Flaked	2 kg (25%)	77 %	4
Grain	Pilzneński	3 kg (37.5%)	81 %	4
Grain	Pszeniczny	3 kg (37.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	30 g	30 min	6 %
Boil	Pacifica (NZ)	60 g	20 min	4.8 %
Boil	Cascade	30 g	10 min	6 %
Boil	Equinox	30 g	10 min	13.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	30 g	Boil	15 min
Spice	curacao	30 g	Boil	15 min
Spice	kolendra	40 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	10 g	Secondary	7 day(s)
Spice	curacao	10 g	Secondary	7 day(s)
Spice	kolendra	20 g	Secondary	7 day(s)