

# Imperial Witbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **4.1**
- Style **White IPA**

## 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 **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (48.4%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (24.2%) | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 1.5 kg (24.2%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.2 kg (3.2%)  | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Centennial | 5 g    | 60 min   | 10.5 %     |
| Boil      | Simcoe     | 10 g   | 60 min   | 13.2 %     |
| Boil      | Simcoe     | 10 g   | 40 min   | 13.2 %     |
| Boil      | Mosaic     | 10 g   | 20 min   | 10 %       |
| Boil      | Cascade    | 20 g   | 10 min   | 6 %        |
| Whirlpool | Mosaic     | 20 g   | 0 min    | 10 %       |
| Whirlpool | Cascade    | 10 g   | 0 min    | 6 %        |
| Dry Hop   | Mosaic     | 30 g   | 4 day(s) | 10 %       |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safbrew S-33 | Wheat       | Slant       | 100 ml        | Safbrew           |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | kolendra    | 10 g          | Boil           | 10 min      |
| Spice       | curacao     | 20 g          | Boil           | 10 min      |