

New wave Witbier

- Gravity **8.5 BLG**
- ABV ---
- IBU **24**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **66 C**, Time **20 min**
- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.2 kg (32.4%) | 80 % | 4 |
| Grain | Pszeniczny | 0.8 kg (21.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (13.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (13.5%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.3 kg (8.1%) | 85 % | 3 |
| Grain | Słód Diastatyczny | 0.2 kg (5.4%) | 85 % | 3 |
| Grain | Słód Zakwaszający | 0.2 kg (5.4%) | 86 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Simcoe | 10 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wpl568 | Ale | Slant | 50 ml | white labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|---------|--------|
| Spice | Kolendra | 12 g | Boil | 10 min |
| Spice | Kardamon | 10 g | Boil | 0 min |
| Spice | Świeża skórka cytryny i pomarańczy | 45 g | Boil | 1 min |