

niskoalkoholowy witbier

- Gravity **6.8 BLG**
- ABV ---
- IBU ---
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **77 C**, Time **45 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **88.3C**
- Add grains
- Keep mash **45 min** at **77C**
- Sparge using **-3.8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (60%)	81 %	6
Grain	Płatki pszeniczne	1 kg (40%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	riwaka	50 g	50 min	3.3 %
Dry Hop	riwaka	70 g	2 day(s)	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar