

Table Brett

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (50%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (25%) | 75 % | 3 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (12.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Perle | 13 g | 60 min | 7 % |
| Boil | Hallertau Spalt Select | 20 g | 5 min | 3.4 % |
| Boil | Hallertau Mittelfruh | 30 g | 5 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|---------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Slant | 120 ml | White Labs |
| Gęstwa po Fumes - PBB | Ale | Culture | 150 g | PINTA |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 30 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 5 min |
| Fining | Irish Moss | 5 g | Boil | 10 min |