

## 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