

## W

- Gravity **12.6 BLG**
- ABV ---
- IBU **15**
- SRM **3**
- Style **Witbier**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount          | Yield  | EBC |
|---------|-----------------------|-----------------|--------|-----|
| Grain   | Heidelberg            | 2.5 kg (54.3%)  | 80.5 % | 2   |
| Grain   | Pszeniczny            | 0.6 kg (13%)    | 85 %   | 4   |
| Grain   | Oats, Flaked          | 0.25 kg (5.4%)  | 80 %   | 2   |
| Adjunct | Pszenica niesłodowana | 1.25 kg (27.2%) | 75 %   | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 10 g   | Safbrew    |