

Warszawski Wit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1 kg (39.1%) | 80.5 % | 3 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (19.5%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (39.1%) | 60 % | 3 |
| Grain | Monachijski | 0.06 kg (2.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 15 g | 80 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------|
| WLP575 - Belgian Style Ale Yeast Blend | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | kolendra indyjska | 10 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | skórka curacao | 10 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 10 g | Boil | 10 min |
| Spice | rumianek | 1 g | Boil | 10 min |

Notes

- Warzone 10.08.2023
Aug 10, 2023, 9:52 AM