

Witbier #1

- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **3.6**
- 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 **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **106 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **106 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (51.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (12.8%)	81 %	5
Grain	Płatki pszeniczne	0.8 kg (20.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3
Adjunct	Pszenica niesłodowana	0.2 kg (5.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
brewferm blanche	Wheat	Dry	12 g	brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	15 min

Spice	kolendra Kamis	12 g	Boil	15 min
Spice	curacao	10 g	Boil	5 min
Spice	kolendra Kamis	10 g	Boil	5 min