

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 2.3 kg (34.3%) | 80 %  | 4   |
| Grain | Płatki pszeniczne      | 2 kg (29.9%)   | 85 %  | 3   |
| Grain | Pszeniczny             | 1.2 kg (17.9%) | 85 %  | 4   |
| Grain | Briess - Carapils Malt | 0.4 kg (6%)    | 74 %  | 3   |
| Grain | Zakwaszający           | 0.1 kg (1.5%)  | 75 %  | 4   |
| Grain | Melanoiden Malt        | 0.2 kg (3%)    | 80 %  | 39  |
| Grain | Strzegom Wiedeński     | 0.5 kg (7.5%)  | 79 %  | 10  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 30 g   | 50 min | 6.7 %      |
| Boil    | Saaz (USA) | 30 g   | 10 min | 3.75 %     |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| S - 33 | Wheat | Dry  | 11.5 g | Sa         |

## Extras

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

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra                   | 15 g   | Boil    | 10 min |
| Spice | Curacao                    | 15 g   | Boil    | 10 min |
| Spice | Skórka słodkiej pomarańczy | 10 g   | Boil    | 10 min |