

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (44.1%)	85 %	7
Grain	Płatki owsiane	0.6 kg (8.8%)	85 %	3
Grain	Weyermann pszeniczny jasny	2 kg (29.4%)	80 %	6
Grain	Płatki pszeniczne	1.2 kg (17.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Boil	Pacifica (NZ)	15 g	10 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	20 g	0 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

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	trawa cytrynowa	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min

Notes

- 12blg do 2 blg
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