

Witbier

- Gravity **13.1 BLG**
- ABV ---
- IBU **11**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (40.3%)	80 %	4
Grain	Płatki pszenne błyskawiczne	2 kg (32.3%)	--- %	---
Grain	Strzegom Pszeniczny	1.3 kg (21%)	81 %	6
Grain	Płatki jęczmienne błyskawiczne	0.4 kg (6.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Cascade	15 g	10 min	6 %
Boil	Cascade	15 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Abbey 1214 (starter)	Ale	Liquid	1000 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	10 g	Boil	0 min
Spice	Curacao	20 g	Boil	0 min

Notes

- Według przepisu: [http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_\(kwl\)](http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_(kwl))
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