

# witbier

---

- Gravity **12.7 BLG**
- ABV ---
- IBU **15**
- SRM **2.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Adjunct	płatki pszenne	2 kg (36.4%)	--- %	---
Adjunct	płatki owsiane	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Wheat	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	14 g	Boil	45 min
Flavor	skórka z pomarańczy	10 g	Boil	45 min
Flavor	skórka z cytryny	10 g	Boil	45 min
Spice	curacao	20 g	Boil	45 min

## Notes

- Blg wyszło 11.5 .Potrzymam 3 tyg bez cichej w temp 18C.  
*Jun 21, 2015, 6:30 PM*