

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **5 %**
- Size with trub loss **178.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **205.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **116.4 liter(s)**
- Total mash volume **155.2 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **116.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **127.7 liter(s)** of **76C** water or to achieve **205.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	12 kg (29.8%)	75 %	3
Grain	Strzegom Pilzneński	10 kg (24.8%)	80 %	4
Grain	Strzegom Pszeniczny	10 kg (24.8%)	81 %	6
Grain	Oats, Flaked	1.4 kg (3.5%)	80 %	2
Grain	Płatki orkiszowe	1.4 kg (3.5%)	80 %	4
Grain	Słód diastatyczny	1.5 kg (3.7%)	100 %	6
Grain	Wheat, Torrified	2 kg (5%)	79 %	4
Grain	Acid Malt	0.5 kg (1.2%)	58.7 %	6
Adjunct	łuska orkiszowa	1.5 kg (3.7%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	70 g	50 min	14 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	Styrian Golding	50 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s-33	Wheat	Culture	100 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	30 g	Boil	10 min
Spice	kolendra	40 g	Boil	10 min
Flavor	curacao	20 g	Boil	0 min
Spice	kolendra	10 g	Boil	0 min
Spice	Kminek	10 g	Boil	0 min

### Notes

- Z 10 cytryn, 10 pomarańczy, może limonki trochę. Wszystko obtarte, miąższ zblendowany i wrzucone na 3 minuty przed końcem gotowania.  
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