

WITBIER NA WESELE

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **80C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2.1 kg (42%) | 85 % | 4 |
| Grain | Monachijski | 0.4 kg (8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 15 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | curacao | 20 g | Boil | 1 min |
| Flavor | skórka pomaranczy | 50 g | Boil | 1 min |
| Flavor | skórka cytryny | 20 g | Boil | 1 min |

| | | | | |
|-------|------------------------------|------|------|-------|
| Spice | mielona kolendra indyjska | 15 g | Boil | 1 min |
|-------|------------------------------|------|------|-------|