

# Witbier Twójbrowar

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **5.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (50.7%)	80.5 %	2
Grain	Pszeniczny	0.63 kg (12.8%)	85 %	4
Adjunct	Pszenica niesłodowana	1.25 kg (25.4%)	75 %	3
Grain	Oats, Flaked	0.25 kg (5.1%)	80 %	2
Sugar	Cukier biały	0.3 kg (6.1%)	100 %	99

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min

Spice	Kolendra	20 g	Boil	10 min
Spice	Skórka z pomarańczy	20 g	Boil	10 min

## Notes

- Pszenicę niesłodowaną skleikowałem w 6 L wody, zagotowałem przez 10 minut.  
*May 16, 2021, 9:09 AM*