

# Witbiter Daro

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (57.4%)	81 %	4
Grain	Płatki pszeniczne	2.5 kg (41%)	60 %	3
Grain	Acid Malt (zakwaszający)	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy wysuszona	40 g	Boil	15 min

Spice	Kolendra	20 g	Boil	15 min
Spice	Anyż	10 g	Boil	10 min
Spice	Imbir	10 g	Boil	10 min

## Notes

- Płatki kleikować w 10 l wody , 10-15 min gotować, dodać 5 l wody, następnie dodać słody  
*Feb 2, 2022, 5:30 PM*