

# 1# Witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	80 %	6
Adjunct	Płatki pszeniczne błyskawiczne	0.5 kg (11.6%)	68 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	60 min	4.5 %
Boil	Styrian Goldings	10 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %
Boil	Styrian Goldings	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	20 g	Boil	15 min
Spice	Skórka curacao	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min
Other	Cukier na 18,2 l	115 g	Bottling	---