

# Ala Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (66%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (24.5%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	37 g	60 min	5 %
Boil	Willamette	30 g	15 min	5 %
Boil	Sterling	20 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	kolendra	20 g	Boil	15 min

Spice	skórka gorzkiej pomarańczy	20 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	15 min