

Festive Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (34.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (34.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (24.1%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (6.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 7.9 % |
| Dry Hop | Citra | 50 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Jovaru | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Spice | Kolendra | 8 g | Boil | 5 min |
| Flavor | Curacao | 15 g | Boil | 5 min |
| Flavor | Zest z pomaranczy | 2 g | Boil | 5 min |

| | | | | |
|--------|------------------|-------|----------|--------|
| Fining | Whirlflock | 0.5 g | Boil | 10 min |
| Other | Brokat spożywczy | 4 g | Bottling | --- |