

# Gibbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **69 C**, Time **45 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **69C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	82 %	6
Grain	Pszeniczny	2 kg (25%)	85 %	4
Grain	Żytni	1 kg (12.5%)	85 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	40 min	13.5 %
Boil	Mandarina Bavaria	10 g	15 min	10 %
Boil	Mandarina Bavaria	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Ale	Liquid	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pszeniczna	50 g	Boil	45 min