

# Rumiankowy Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.15 kg (46%)	80 %	4
Grain	Wheat, Flaked	1.15 kg (46%)	77 %	4
Grain	Oats, Flaked	0.2 kg (8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	5.75 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra Indyjska	10 g	Boil	10 min

Herb	Rumianek	15 g	Boil	5 min
Spice	Skórka cytryny	10 g	Boil	5 min