

WITBIER 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (54.5%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (18.2%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1 kg (18.2%) | 70 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.8 % |
| Boil | Marynka | 20 g | 20 min | 7.8 % |
| Boil | lunga | 10 g | 7 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | skórka suszona pomaranczy | 20 g | Boil | 10 min |
| Flavor | skórka suszona curacao | 20 g | Boil | 10 min |
| Spice | kolendra | 7 g | Boil | 7 min |
| Other | łuska ryżowa | 150 g | Mash | --- |