

Witbier

- Gravity **10.7 BLG**
- ABV ---
- IBU **25**
- SRM **1.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (57.1%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Pszenica	1 kg (28.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	10 min

Spice	Kolendra	15 g	Boil	10 min
Spice	Skórka Pomarańczy	15 g	Boil	10 min