

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (38.8%)	75 %	4
Adjunct	Pszenica niesłodowana	2 kg (31%)	75 %	3
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	zakwaszający	0.25 kg (3.9%)	80 %	3
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3
Grain	Płatki orkiszowe	0.8 kg (12.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	20 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	5 min
Spice	kolendra	15 g	Boil	5 min
Spice	skórki pomarańczy i cytryn	100 g	Boil	5 min