

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3 kg (44.1%)   | 85 %  | 7   |
| Grain | Płatki owsiane             | 0.6 kg (8.8%)  | 85 %  | 3   |
| Grain | Weyermann pszeniczny jasny | 2 kg (29.4%)   | 80 %  | 6   |
| Grain | Płatki pszeniczne          | 1.2 kg (17.6%) | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 10 min | 15.5 %     |
| Boil                | Pacifica (NZ)          | 15 g   | 10 min | 4.8 %      |
| Aroma (end of boil) | Pacifica (NZ)          | 20 g   | 0 min  | 4.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | trawa cytrynowa            | 10 g   | Boil    | 10 min |
| Spice | kolendra                   | 10 g   | Boil    | 10 min |
| Spice | curacao                    | 20 g   | Boil    | 10 min |
| Spice | skórka słodkiej pomarańczy | 20 g   | Boil    | 10 min |

## Notes

- 12blg do 2 blg  
*Jul 6, 2018, 10:00 AM*