

# Witbier

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **30**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.9 liter(s)**

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 1.2 kg (54.1%)  | 81 %  | 4   |
| Grain | Pszeniczny        | 0.3 kg (13.5%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.48 kg (21.6%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.24 kg (10.8%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale  | Liquid | 75 ml  | Wyeast Labs |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 4.8 g  | Boil    | 15 min |
| Spice | kolendra | 4.2 g  | Boil    | 5 min  |
| Spice | Curaçao  | 6 g    | Boil    | 15 min |
| Spice | Curaçao  | 6 g    | Boil    | 5 min  |

## Notes

- Płatki i mąkę skleikować w 6l wody. Dodać około 5 litrów letniej wody. Temperaturę ustalić na poziomie około 69 C dodać ześrutowany sól.

65C - 100 minut

72C - 30 minut (do negatywnej próby jodowej)

fermentacja w temperaturze od 18-23C

1 tydzień fermentacji burzliwej

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

2 tygodnie fermentacji cichej  
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