

Witbier

- Gravity **12.8 BLG**
- ABV ---
- IBU **18**
- SRM **4.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 1.2 kg (23.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.4 kg (47.1%) | 80 % | 4 |
| Grain | Weyermann - Abbey Malt | 0.1 kg (2%) | 50 % | 45 |
| Grain | Wheat, Flaked | 1 kg (19.6%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (7.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Perle | 10 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 200 ml | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | starte skórki cytrusów | 200 g | Boil | 10 min |