

Witbier 2021

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 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 **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 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 **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 6 Row Brewers Malt	1 kg (19.2%)	78 %	4
Grain	Pszenica niesłodowana	1.5 kg (28.8%)	75 %	3
Liquid Extract	Liquid Extract (LME) - Wheat	1.7 kg (32.7%)	78 %	16
Grain	Pszeniczny	1 kg (19.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	45 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	11.5 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	24 g	Boil	15 min
Spice	kolendra	30 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min