

# Witbier 3

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (25%) | 80 %  | 4   |
| Grain | Strzegom pszeniczny | 2 kg (50%) | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 1 kg (25%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Styrian Goldings  | 30 g   | 60 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type   | Name                        | Amount | Use for | Time   |
|--------|-----------------------------|--------|---------|--------|
| Flavor | Mięta pieprzowa w torebkach | 10 g   | Boil    | 60 min |
| Spice  | Kolendra                    | 10 g   | Boil    | 10 min |
| Flavor | Curacao                     | 20 g   | Boil    | 10 min |

|        |                 |      |      |       |
|--------|-----------------|------|------|-------|
| Flavor | Mięta liściasta | 15 g | Boil | 5 min |
| Flavor | Trawa cytrynowa | 15 g | Boil | 5 min |
| Spice  | Kolendra        | 10 g | Boil | 1 min |
| Flavor | Curacao         | 20 g | Boil | 1 min |

## Notes

- Ferm. burz. 14 dni.  
*Feb 15, 2019, 10:48 PM*
- Poszło w kanał.  
*Feb 15, 2019, 10:49 PM*