

# Witbier kaffir

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **3.6**
- 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 **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (32.3%)	85 %	4
Grain	Pilznieński	1.3 kg (41.9%)	81 %	4
Grain	Płatki pszeniczne	0.6 kg (19.4%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	6 %
Boil	Perle	10 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	6 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	12 g	Boil	10 min

Spice	świeża skórka limonki i pomarańczy	15 g	Boil	10 min
Spice	curacao	8 g	Boil	10 min
Spice	kaffir	3 g	Bottling	---

### Notes

- Woda zagotowana z kaffirem i dodana glukoza przed rozlewem  
*Apr 28, 2018, 4:49 PM*