

# WITBIER KLASYCZNY

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **6 min**
- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **6 min** at **50C**
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.5 kg (62.5%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny                       | 0.5 kg (12.5%) | 81 %  | 6   |
| Grain | Płatki pszeniczne                         | 0.5 kg (12.5%) | 85 %  | 3   |
| Grain | Płatki owsiane                            | 0.5 kg (12.5%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Gozdawa Classic<br>Belgian Witbier | Wheat | Dry  | 11 g   | Gozdawa    |

## Extras

| Type  | Name                     | Amount | Use for | Time   |
|-------|--------------------------|--------|---------|--------|
| Spice | curacao                  | 10 g   | Boil    | 15 min |
| Spice | kolendra                 | 10 g   | Boil    | 15 min |
| Spice | starta skórka cytryny    | 10 g   | Boil    | 15 min |
| Spice | curacao                  | 10 g   | Boil    | 5 min  |
| Spice | starta skórka cytryny    | 10 g   | Boil    | 5 min  |
| Spice | starta skórka pomarańczy | 25 g   | Boil    | 5 min  |

## Notes

- mozna wiecej zestu (+100g?), i kolendry (+10g i młotkować następnym razem!)  
*Feb 15, 2018, 2:18 PM*