

Witbier nowoczesny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.1%)	81 %	4
Grain	Płatki pszeniczne	2 kg (38.1%)	85 %	3
Liquid Extract	Płatki owsiane	0.25 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.7 %
Boil	Saaz (Czech Republic)	10 g	60 min	3.7 %
Boil	HBC 472	10 g	60 min	9.3 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min
Spice	curacao g	10 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min