

Witbier v 1.0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Adjunct	Pszenica niesłodowana	2 kg (40%)	75 %	3
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	słód Enzymatyczny/Diastatyczny	0.4 kg (8%)	76 %	7
Grain	Zakwaszający	0.2 kg (4%)	76 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	1 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	40 g	Boil	10 min
Spice	kolendra	20 g	Boil	10 min
z młynka				
Spice	kminek	0.5 g	Boil	10 min
Rozgnieciony				