

witbier v.2/2018

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 3 kg (62.5%) | 81 % | 3 |
| Grain | Pszeniczny | 1.5 kg (31.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s-33 | Ale | Slant | 50 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |

| | | | | |
|--------|------------|------|------|-------|
| Flavor | skórka pom | 10 g | Boil | 5 min |
|--------|------------|------|------|-------|