

Witbier Wiosenny

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (33.3%)	81 %	6
Adjunct	Płatki pszeniczne	0.5 kg (11.1%)	80 %	3
Adjunct	Płatki żytnie	0.5 kg (11.1%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	30 g	5 min	13 %
Boil	Southern Cross	20 g	15 min	13 %
Boil	Southern Cross	10 g	30 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale	Wheat	Dry	12 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	30 g	Boil	10 min
Spice	Curacao	30 g	Boil	10 min
Spice	Trawa cytrynowa	10 g	Boil	10 min
Spice	Skórka Słodkiej pomarańczy	20 g	Boil	10 min