Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **48 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Słód Pilzeński	1.6 kg *(57.1%)*	81 %	5
Grain	Weyermann - Słód Pszeniczny Jasny	0.9 kg *(32.1%)*	81 %	4
Grain	Płatki pszeniczne	0.3 kg *(10.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	4.5 %
Boil	Willamette	5 g	15 min	4.5 %
Boil	Sterling	7 g	15 min	7.1 %
Boil	Sterling	8 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	10 g	Boil	15 min
Flavor	skórka gorzkiej pomarańczy Curacao	10 g	Boil	15 min
Spice	kolendra	10 g	Boil	15 min