Witbir

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.5**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg *(44.9%)*	81 %	4
Grain	Weyermann pszeniczny jasny	1.1 kg *(44.9%)*	80 %	6
Grain	Płatki owsiane	0.25 kg *(10.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	16 g	50 min	7 %
Boil	Challenger	10 g	10 min	7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	KOLENDRA	5 g	Boil	5 min
Other	ZEST POMARANCZY	50 g	Boil	5 min

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