

Witbeir jesienny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.6%)	81 %	4
Grain	Płatki pszeniczne	2 kg (35.1%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (7%)	60 %	3
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	22 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min

Spice	Skórka słodkiej pomarańczy	20 g	Boil	5 min
-------	-------------------------------	------	------	-------