

# Witbier kaffir

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny        | 1 kg (32.3%)   | 85 %  | 4   |
| Grain | Pilzneński        | 1.3 kg (41.9%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.6 kg (19.4%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.2 kg (6.5%)  | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 10 g   | 60 min | 6 %        |
| Boil    | Perle | 10 g   | 10 min | 6 %        |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 6 g    | Gozdawa    |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | kolendra indyjska | 12 g   | Boil    | 10 min |

|       |                                          |      |          |        |
|-------|------------------------------------------|------|----------|--------|
| Spice | świeża skórka<br>limonki i<br>pomarańczy | 15 g | Boil     | 10 min |
| Spice | curacao                                  | 8 g  | Boil     | 10 min |
| Spice | kaffir                                   | 3 g  | Bottling | ---    |

## Notes

- Woda zagotowana z kaffirem i dodana glukoza przed rozlewem  
*Apr 28, 2018, 4:49 PM*