

9 witbier

- Gravity **12.5 BLG**
- ABV ---
- IBU **21**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **12.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (51.7%) | 80 % | 4 |
| Grain | płatki pszenne | 1 kg (34.5%) | 80 % | 2 |
| Grain | płatki owsiane | 0.2 kg (6.9%) | 80 % | 2 |
| Grain | płatki jęczmienne | 0.2 kg (6.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|---------|--------|
| Spice | kolendra curacao i slodka pom | 30 g | Boil | 10 min |