

Ala Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (66%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1.3 kg (24.5%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (9.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 37 g | 60 min | 5 % |
| Boil | Willamette | 30 g | 15 min | 5 % |
| Boil | Sterling | 20 g | 5 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 15 min |

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | skórka gorzkiej pomarańczy | 20 g | Boil | 15 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 15 min |