

# Klaskawka - Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (46.5%)	81 %	4
Grain	Płatki pszeniczne	1 kg (23.3%)	85 %	3
Grain	Weyermann - Spelt Malt	1 kg (23.3%)	81 %	6
Grain	Płatki owsiane	0.2 kg (4.7%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (2.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	5.8 %
Boil	Lublin (Lubelski)	15 g	15 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min