

wczesny Witbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **2 %**
- Size with trub loss **76.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **11 %/h**
- Boil size **90.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **51 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **78C**
- Sparge using **56.1 liter(s)** of **76C** water or to achieve **90.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (52.9%)	81 %	4
Grain	Płatki pszeniczne	2 kg (11.8%)	85 %	3
Grain	Słód Pszeniczny	5 kg (29.4%)	85 %	4
Grain	Płatki owsiane	1 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	40 g	75 min	5 %
Boil	Saaz (Czech Republic)	120 g	75 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	45 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Spice	słodka skórka pomarańczy	10 g	Mash	30 min
Spice	curacao (gorzka) skórka pomarańczy	25 g	Mash	30 min
Spice	Kolendra	20 g	Mash	30 min
Spice	słodka skórka pomarańczy	90 g	Boil	75 min
Spice	curacao (gorzka) skórka pomarańczy	75 g	Boil	75 min
Spice	kolendra	80 g	Boil	75 min