

Witbier#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale / Pilz Crisp	1.5 kg (27.8%)	81 %	4.5
Grain	Viking Pilsner malt	1 kg (18.5%)	82 %	4
Grain	Viking Wheat Mal	0.5 kg (9.3%)	83 %	5
Grain	Płatki pszeniczne	1 kg (18.5%)	60 %	3
Grain	Płatki owsiane błyskawiczne	0.4 kg (7.4%)	60 %	3
Grain	Pszenica niesłodowana	1 kg (18.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5.4 %
Boil	Izabella	10 g	10 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Sabrew s 33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	20 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min
Fining	Łuska Ryżowa	100 g	Mash	0 min