

# WITBIER 1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (54.5%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6
Grain	Płatki pszeniczne	1 kg (18.2%)	70 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Marynka	20 g	20 min	7.8 %
Boil	lunga	10 g	7 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	20 g	Boil	10 min
Flavor	skórka suszona curacao	20 g	Boil	10 min
Spice	kolendra	7 g	Boil	7 min
Other	łuska ryżowa	150 g	Mash	---