

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (53.5%)	81 %	4
Grain	Płatki pszeniczne	2 kg (46.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	15 min
Spice	Curacao	13 g	Boil	15 min

Spice	Suszona skórka słodkiej pomarańczy	13 g	Boil	15 min
Spice	Suszona skórka cytryny	13 g	Boil	15 min
Spice	Kolendra	7 g	Boil	5 min
Spice	Curacao	12 g	Boil	5 min
Spice	Suszona skórka słodkiej pomarańczy	12 g	Boil	5 min
Spice	Suszona skórka cytryny	25 g	Boil	5 min

## Notes

- Kleikowanie:  
Zagotować 6l wody - wsypać 2kg płatków - zagotować - zostawić na 15 minut.  
*Dec 12, 2017, 1:29 PM*