

Witbier

- Gravity **13.1 BLG**
- ABV ---
- IBU **11**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (40.3%) | 80 % | 4 |
| Grain | Płatki pszenne błyskawiczne | 2 kg (32.3%) | --- % | --- |
| Grain | Strzegom Pszeniczny | 1.3 kg (21%) | 81 % | 6 |
| Grain | Płatki jęczmienne błyskawiczne | 0.4 kg (6.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Cascade | 5 g | 60 min | 6 % |
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Cascade | 15 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-----|--------|---------|-------------|
| Wyeast - Belgian Abbey 1214 (starter) | Ale | Liquid | 1000 ml | Wyeast Labs |
|---------------------------------------|-----|--------|---------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Spice | Kolendra | 10 g | Boil | 10 min |
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Kolendra | 10 g | Boil | 0 min |
| Spice | Curacao | 20 g | Boil | 0 min |

Notes

- Według przepisu: [http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_\(kwl\)](http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_(kwl))
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