

## Witbier #5

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **2.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Płatki pszeniczne	1.4 kg (36.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5.6 g	55 min	7.1 %
Boil	English Golding	10 g	55 min	4.8 %
Boil	Simcoe	6 g	55 min	13.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	10 g	Boil	5 min

Spice	kolendra	10 g	Boil	5 min
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## Notes

- Płatki pszeniczne i owsiane kleikuje w 7 l ciepłej wody, podgrzewam wolno do wrzenia i gotuję ok 10 min ciągle mieszając.  
Do kleiku dolewam 5 l zimnej wody i wsypuję sól, temperaturę ustalam na poziomie 63°C i utrzymuję ją przez 60 minut.  
*Jun 25, 2017, 9:15 AM*