

Witbier

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **88 liter(s)**
- Trub loss **5 %**
- Size with trub loss **92.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **111.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66.7 liter(s)**
- Total mash volume **89 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **66.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **66.8 liter(s)** of **76C** water or to achieve **111.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 11.12 kg (50%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 11.12 kg (50%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 85 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 600 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 40 g | Boil | 15 min |
| Spice | Curacao | 45 g | Boil | 15 min |
| Spice | Kolendra | 35 g | Boil | 5 min |
| Spice | Curacao | 50 g | Boil | 5 min |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Przed zacieraniem sodu - kleikowanie patków pszenicy w wodzie stosunek ziarna do wody 1:5. temp. 58 - 64 st.
Jan 16, 2017, 9:20 PM