

Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (55.6%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (44.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 10.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | curacao | 20 g | Boil | 1 min |
| Spice | kolendra | 10 g | Boil | 1 min |
| Spice | skórki słodkiej pomarańczy | 15 g | Boil | 1 min |

| | | | | |
|-------|------------------|------|------|-------|
| Spice | skórki z cytryny | 16 g | Boil | 1 min |
|-------|------------------|------|------|-------|