

# Witbier

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **10.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **50 C**, Time **60 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **60 min** at **50C**
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **10.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.8 kg (38.3%)	81 %	4
Grain	Pszeniczny	0.26 kg (12.4%)	85 %	4
Grain	Płatki owsiane	0.2 kg (9.6%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (33.5%)	85 %	3
Grain	Biscuit Malt	0.03 kg (1.4%)	79 %	45
Sugar	Glukoza	0.1 kg (4.8%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5.4 g	15 min	4 %
Boil	Cascade	5.8 g	90 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	20 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kminek	0.2 g	Boil	15 min
Spice	Kolendra indyjska	2.7 g	Boil	10 min
Spice	Kolendra indyjska	2.7 g	Boil	3 min
Spice	Skórka pomarańczy	25 g	Boil	10 min
Spice	Skórka pomarańczy	25 g	Boil	3 min
Other	Mąka	5 g	Boil	10 min

## Notes

- Kleikowanie płatków:  
30 minut w 66 stopniach  
10 minut w 100 stopniach

Kopia przepisu [http://www.wiki.piwo.org/Witbier,\\_Piotr\\_Wypych\\_\(coder\)](http://www.wiki.piwo.org/Witbier,_Piotr_Wypych_(coder))  
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