

# Witbier, Dorota Chrapek

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (57.1%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (14.3%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (11.4%)	85 %	3
Adjunct	Mąka pszenna	0.1 kg (2.9%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min

Spice	Curacao	20 g	Boil	15 min
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## Notes

- Płatki i mąkę skleikować w 6l wody. Dodać około 5 litrów letniej wody. Temperaturę ustalić na poziomie około 69 C dodać ześrutowany słód.  
*Nov 7, 2018, 9:59 AM*