

## WITBIER III 13 Blg # 32

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (46.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (21.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.05 kg (2.1%)	75 %	45
Grain	Płatki pszeniczne	0.5 kg (21.3%)	85 %	3
Grain	Płatki owsiane	0.2 kg (8.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	9.8 %
Boil	Oktawia	10 g	10 min	9.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Spice	skórka gorzkiej pomarańczy	20 g	Boil	10 min

Spice	kolendra	10 g	Boil	10 min
-------	----------	------	------	--------