

# Witbier IX

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **46 C**, Time **1 min**
- Temp **60 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **1 min** at **46C**
- Keep mash **30 min** at **60C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (58.1%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1.3 kg (30.2%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 60 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Willamette            | 30 g   | 60 min | 5 %        |
| Boil    | Willamette            | 10 g   | 15 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |

## Yeasts

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

## Extras

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

| Type   | Name                          | Amount | Use for | Time   |
|--------|-------------------------------|--------|---------|--------|
| Flavor | skórki pomarańczy<br>słodkiej | 20 g   | Boil    | 15 min |
| Flavor | skórki gorzkiej<br>pomarańczy | 20 g   | Boil    | 15 min |
| Spice  | kolędra                       | 20 g   | Boil    | 15 min |

## Notes

- f.burz 14 dni 19C  
*Jan 25, 2025, 1:16 PM*