

Witbier na wesele

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.2**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (25%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Jałowiec | 25 g | Boil | 10 min |
| Spice | Kolendra | 25 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
|-------|----------------------------|------|------|--------|