

# WITBIER NA WESELE (v2)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **80C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 2 kg (36.4%)  | 85 %  | 4   |
| Grain | Monachijski         | 0.5 kg (9.1%) | 80 %  | 16  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale K-97 | Wheat | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Flavor | Curacao           | 20 g   | Boil    | 5 min |
| Flavor | Skórka pomaranczy | 50 g   | Boil    | 5 min |
| Flavor | Skórka cytryny    | 20 g   | Boil    | 5 min |

|       |          |      |      |       |
|-------|----------|------|------|-------|
| Spice | Kolendra | 15 g | Boil | 5 min |
|-------|----------|------|------|-------|

## Notes

- Wersja na wesele Julii i Łukasza  
*Sep 25, 2020, 5:27 PM*