

# Witbier Nadmorski - Dębkowe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.41 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (41.5%)	81 %	4
Grain	Pszenica niesłodowana	1.7 kg (41.5%)	75 %	3
Grain	Oats, Flaked	0.4 kg (9.8%)	80 %	2
Grain	Diastatyczny	0.3 kg (7.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	150 ml	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min

Spice	Skórki słodkiej pomarańczy	20 g	Boil	5 min
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