

# Witbier nowoczesny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type           | Name              | Amount         | Yield | EBC |
|----------------|-------------------|----------------|-------|-----|
| Grain          | Pilzneński        | 3 kg (57.1%)   | 81 %  | 4   |
| Grain          | Płatki pszeniczne | 2 kg (38.1%)   | 85 %  | 3   |
| Liquid Extract | Płatki owsiane    | 0.25 kg (4.8%) | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Fuggles               | 10 g   | 60 min | 4.7 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 60 min | 3.7 %      |
| Boil    | HBC 472               | 10 g   | 60 min | 9.3 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 20 min | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale WB-06 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type  | Name      | Amount | Use for | Time  |
|-------|-----------|--------|---------|-------|
| Spice | curacao   | 20 g   | Boil    | 5 min |
| Spice | curacao g | 10 g   | Boil    | 5 min |
| Spice | kolendra  | 10 g   | Boil    | 5 min |