

witbier v.2/2018

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (62.5%)	81 %	3
Grain	Pszeniczny	1.5 kg (31.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	50 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min

Flavor	skórka pom	10 g	Boil	5 min
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