

# Witbier v1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 2.5 kg (43.1%) | 81 %  | 5   |
| Grain | Viking Pilsner malt        | 1.5 kg (25.9%) | 82 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 1.3 kg (22.4%) | 80 %  | 6   |
| Grain | Płatki pszeniczne          | 0.5 kg (8.6%)  | 60 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Willamette | 30 g   | 60 min | 5 %        |
| Aroma (end of boil) | Willamette | 20 g   | 15 min | 5 %        |
| Aroma (end of boil) | Sterling   | 15 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Sterling   | 15 g   | 5 min  | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Spice  | curacao                            | 20 g   | Boil    | 15 min |
| Flavor | skórka słodkiej pomarańczy suszona | 20 g   | Boil    | 15 min |
| Spice  | tarta kolendra                     | 20 g   | Boil    | 15 min |