

#14 Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **64 C**, Time **100 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **100 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (46.3%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 2.25 kg (41.7%) | 75 % | 3 |
| Grain | Acid Malt | 0.4 kg (7.4%) | 58.7 % | 6 |
| Grain | Płatki owsiane | 0.25 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Sladek | 12 g | 60 min | 6.2 % |
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |
| Boil | Hallertau | 15 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Spice | trawa cytrynowa | 20 g | Boil | 10 min |