

KSIAŻĘ WITOLD 2019

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (53.3%) | 80 % | 4 |
| Grain | Oats, Flaked - pszeniczne | 1.5 kg (20%) | 80 % | 2 |
| Grain | Oats, Flaked -orkiszowe | 1.5 kg (20%) | 80 % | 2 |
| Grain | Oats, Flaked - owsiane | 0.5 kg (6.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| Safale s-33 | Wheat | Slant | 210 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 21 g | Boil | 5 min |

| | | | | |
|-------|----------------------------|------|------|-------|
| Spice | Curacao | 28 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 28 g | Boil | 5 min |
| Spice | Trawa cytrynowa | 28 g | Boil | 5 min |