

# Wietbier v1 by J. Tomasz

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 1.8 kg (37.5%) | 90 %  | 2.5 |
| Grain | Słód pszeniczny   | 0.8 kg (16.7%) | 70 %  | 4.7 |
| Grain | Płatki pszeniczne | 2 kg (41.7%)   | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.2 kg (4.2%)  | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Hersbrucker | 20 g   | 60 min | 3 %        |
| Aroma (end of boil) | Citra       | 10 g   | 20 min | 12 %       |

## Yeasts

| Name        | Type  | Form   | Amount | Laboratory |
|-------------|-------|--------|--------|------------|
| Wyeast 3944 | Wheat | Liquid | 125 ml | Wyeast     |

## Extras

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

|       |                    |      |      |        |
|-------|--------------------|------|------|--------|
| Spice | skrórka pomarańczy | 30 g | Boil | 15 min |
| Spice | rumiankowa herbata | 5 g  | Boil | 10 min |
| Spice | cynamon            | 3 g  | Boil | 10 min |

## Notes

- płatki pszeniczne i owsiane należy skleikować  
*Jul 5, 2017, 3:22 PM*