

# WIT-PEAR

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Pszenica niesłodowana	2 kg (30.8%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Adjunct	Puree gruszkowe	1 kg (15.4%)	17 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.7 %
Boil	Saaz (Czech Republic)	25 g	25 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka słodkiej pomarańczy	20 g	Boil	15 min
Spice	Skórka curacao	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min

### Notes

- Nastawić do gotowania litr mniej, puree dodane na cichą podniesie objętość.  
*May 14, 2021, 6:10 PM*