

# Witbier #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **62 C**, Time **130 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **130 min** at **62C**
- Keep mash **10 min** at **73C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (52.1%)	81 %	4
Grain	Pszeniczny	1.3 kg (27.1%)	85 %	4
Grain	Płatki pszeniczne	1 kg (20.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	10 g	25 min	5 %
Boil	Saaz (Czech Republic)	15 g	25 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	20 g	Boil	25 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	25 min
Spice	Skórka gorzkiej pomarańczy Curacao	20 g	Boil	25 min