

## WITBIER 1(9)

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- Gravity **11.7 BLG**
- ABV ---
- IBU **40**
- SRM **4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	1 kg (22.7%)	75 %	3
Grain	Strzegom pszeniczny	1 kg (22.7%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (22.7%)	--- %	0
Grain	Wheat, Flaked	0.6 kg (13.6%)	77 %	4
Grain	Biscuit	0.1 kg (2.3%)	--- %	50
Grain	diastatyczny	0.2 kg (4.5%)	--- %	---
Grain	Rice, Flaked	0.5 kg (11.4%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	4.5 %
Boil	Mosaic	45 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Brewferm Blanche	Ale	Dry	12 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min
Flavor	kolendra	20 g	Boil	10 min
Flavor	Pomarańcza	100 g	Boil	5 min