

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (34.3%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (29.9%) | 85 % | 3 |
| Grain | Pszeniczny | 1.2 kg (17.9%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 0.4 kg (6%) | 74 % | 3 |
| Grain | Zakwaszający | 0.1 kg (1.5%) | 75 % | 4 |
| Grain | Melanoiden Malt | 0.2 kg (3%) | 80 % | 39 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 6.7 % |
| Boil | Saaz (USA) | 30 g | 10 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| S - 33 | Wheat | Dry | 11.5 g | Sa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Curacao | 15 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 10 g | Boil | 10 min |