

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