

# Witbier

- Gravity **12.5 BLG**
- ABV ---
- IBU **42**
- SRM **4.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (39.7%)	80 %	4
Grain	Strzegom pszeniczny	1.5 kg (23.8%)	81 %	6
Grain	Melanoiden Malt	0.1 kg (1.6%)	80 %	39
Grain	Zakwaszający	0.1 kg (1.6%)	75 %	---
Grain	Briess - Pale Ale Malt	0.5 kg (7.9%)	80 %	7
Grain	Płatki jęczmienne	0.35 kg (5.6%)	50 %	---
Grain	Płatki pszenne	0.8 kg (12.7%)	50 %	---
Grain	Płatki owsiane	0.45 kg (7.1%)	50 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	70 min	12 %
Boil	Styrian Goldings	20 g	70 min	4.5 %
Boil	Lublin (Lubelski)	25 g	70 min	4 %
Boil	Styrian Goldings	5 g	15 min	4.5 %
Boil	Citra	10 g	15 min	12 %

Boil	Lublin (Lubelski)	5 g	15 min	4 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Styrian Goldings	5 g	5 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	12 g	Boil	15 min
Spice	Curacao	12 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	5 min
Spice	Kolendra	5 g	Boil	15 min
Spice	Kolendra	5 g	Boil	5 min