

# Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **1**
- SRM **3**
- 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 **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield  | EBC |
|---------|-----------------------|----------------|--------|-----|
| Grain   | pilznenski            | 2 kg (53.3%)   | 82.2 % | 4.5 |
| Grain   | Pszeniczny            | 0.5 kg (13.3%) | 85 %   | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (26.7%)   | 75 %   | 3   |
| Grain   | Płatki owsiane        | 0.25 kg (6.7%) | 85 %   | 3   |

## Hops

| Use for                     | Name              | Amount | Time  | Alpha acid |
|-----------------------------|-------------------|--------|-------|------------|
| Boil                        | Lublin (Lubelski) | 30 g   | 1 min | 4 %        |
| dodaj na początku gotowania |                   |        |       |            |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory      |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry  | 11.5 g | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                           |      |      |        |
|-------|---------------------------|------|------|--------|
| Herb  | kolendra                  | 15 g | Boil | 50 min |
| Spice | skurki pomaranczy/curacao | 20 g | Boil | 50 min |

## Notes

- fermentować 14 dni w 19C  
leżakować 3 tygodnie.  
*Mar 20, 2020, 5:09 PM*