

# Witbier

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **48 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Słód Pilżeński        | 1.6 kg (57.1%) | 81 %  | 5   |
| Grain | Weyermann - Słód Pszeniczny Jasny | 0.9 kg (32.1%) | 81 %  | 4   |
| Grain | Płatki pszeniczne                 | 0.3 kg (10.7%) | 60 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 15 g   | 60 min | 4.5 %      |
| Boil    | Willamette | 5 g    | 15 min | 4.5 %      |
| Boil    | Sterling   | 7 g    | 15 min | 7.1 %      |
| Boil    | Sterling   | 8 g    | 5 min  | 7.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Flavor | skórka słodkiej pomarańczy         | 10 g   | Boil    | 15 min |
| Flavor | skórka gorzkiej pomarańczy Curacao | 10 g   | Boil    | 15 min |
| Spice  | kolendra                           | 10 g   | Boil    | 15 min |