

# Witbier klasyk

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (53.3%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (40%)    | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.5 kg (6.7%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Książęcy | 30 g   | 60 min | 7.2 %      |
| Boil    | Książęcy | 15 g   | 15 min | 7.2 %      |

## Yeasts

| Name                   | Type | Form   | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| WLP400 Belgian Wit Ale | Ale  | Liquid | 70 ml  | White Labs |

## Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Flavor      | kolendra indyjska | 12 g   | Boil    | 5 min  |
| Flavor      | curacao           | 30 g   | Boil    | 5 min  |
| Water Agent | mech irlandzki    | 5 g    | Boil    | 15 min |