

# Witbier na wesele

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.2**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount     | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński   | 3 kg (75%) | 80 %  | 4   |
| Grain | Pszenica niesłodowana | 1 kg (25%) | 75 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 15 min | 5 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 100 ml | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Jałowiec | 25 g   | Boil    | 10 min |
| Spice | Kolendra | 25 g   | Boil    | 10 min |
| Spice | Curacao  | 20 g   | Boil    | 10 min |

|       |                            |      |      |        |
|-------|----------------------------|------|------|--------|
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
|-------|----------------------------|------|------|--------|