

# WITBIER NA WESELE

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **80C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Pszeniczny	2.1 kg (42%)	85 %	4
Grain	Monachijski	0.4 kg (8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	15 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	1 min
Flavor	skórka pomaranczy	50 g	Boil	1 min
Flavor	skórka cytryny	20 g	Boil	1 min

Spice	mielona kolendra indyjska	15 g	Boil	1 min
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