

# Witbier - przykładowa receptura

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.7**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **85 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **85 min** at **63C**
- Keep mash **1 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.9 kg (53.7%)	80.5 %	4
Grain	Płatki pszeniczne	2.5 kg (46.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	27 g	60 min	4.2 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min

Flavor	skórka gorzkiej pomarańczy	20 g	Boil	5 min
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