

# Witbier v1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (43.1%)	81 %	5
Grain	Viking Pilsner malt	1.5 kg (25.9%)	82 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (22.4%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Aroma (end of boil)	Willamette	20 g	15 min	5 %
Aroma (end of boil)	Sterling	15 g	15 min	4.5 %
Aroma (end of boil)	Sterling	15 g	5 min	4.5 %

## 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
Spice	curacao	20 g	Boil	15 min
Flavor	skórka słodkiej pomarańczy suszona	20 g	Boil	15 min
Spice	tarta kolendra	20 g	Boil	15 min