Witbier 3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **3.5**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg *(25%)*	80 %	4
Grain	Strzegom pszeniczny	2 kg *(50%)*	81 %	6
Grain	Płatki pszeniczne	1 kg *(25%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	60 min	4.5 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Mięta pieprzowa w torebkach	10 g	Boil	60 min
Spice	Kolendra	10 g	Boil	10 min
Flavor	Curacao	20 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	Mięta liściasta	15 g	Boil	5 min
Flavor	Trawa cytrynowa	15 g	Boil	5 min
Spice	Kolendra	10 g	Boil	1 min
Flavor	Curacao	20 g	Boil	1 min

Notes

- Ferm. burz. 14 dni.
  Feb 15, 2019, 10:48 PM
- Poszło w kanał.
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