Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg *(42.6%)*	80 %	4
Grain	Płatki pszeniczne	2 kg *(42.6%)*	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg *(10.6%)*	61 %	5
Grain	Weyermann - Acidulated Malt	0.1 kg *(2.1%)*	80 %	6
Adjunct	łuska ryżowa	0.1 kg *(2.1%)*	--- %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	55 min	5.1 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	0 min
Spice	Kolendra Indyjska	10 g	Boil	0 min

Notes

- Fermentacja:
  17 -> 18,5 - 7 dni
  19,5 -> 20,5 - 6 dni
  21,5 - 5 dni

  nagazowanie 2,8 CO2-vol
  leżakowanie w temp. 4 C
  Jan 3, 2025, 12:06 PM