

Witbier Dwa Smoki

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **102.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **54 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **66.7 liter(s)** of **76C** water or to achieve **102.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (55.6%)	82 %	4
Grain	Viking Wheat Malt	5 kg (27.8%)	83 %	5
Grain	Płatki pszeniczne	2 kg (11.1%)	85 %	3
Grain	Płatki owsiane	1 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	50 min	5.1 %
Boil	Saaz (Czech Republic)	60 g	15 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	35 g	Boil	5 min
Spice	curacao	90 g	Boil	5 min
Spice	liście kafiru	40 g	Boil	5 min