

#14 Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **64 C**, Time **100 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **100 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (46.3%)	80 %	4
Grain	Pszenica niesłodowana	2.25 kg (41.7%)	75 %	3
Grain	Acid Malt	0.4 kg (7.4%)	58.7 %	6
Grain	Płatki owsiane	0.25 kg (4.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	12 g	60 min	6.2 %
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	Hallertau	15 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	trawa cytrynowa	20 g	Boil	10 min