

9 witbier

- Gravity **12.5 BLG**
- ABV ---
- IBU **21**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **12.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (51.7%)	80 %	4
Grain	płatki pszenne	1 kg (34.5%)	80 %	2
Grain	płatki owsiane	0.2 kg (6.9%)	80 %	2
Grain	płatki jęczmienne	0.2 kg (6.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra curacao i slodka pom	30 g	Boil	10 min