

# A'la Witbier z nutą chmielową

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (55.6%)	82 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.8 %
Aroma (end of boil)	Oktawia	15 g	10 min	7.8 %
Whirlpool	Oktawia	15 g	0 min	7.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	nasiona kolendry	15 g	Boil	10 min
Spice	skórka curacao	15 g	Boil	10 min
Spice	skórka pomarańczy	15 g	Boil	10 min
Other	łuska ryżowa	100 g	Mash	10 min