

Imperial Witbier #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **6.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (48.4%)	82 %	4
Grain	Platki pszeniczne	2.8 kg (45.2%)	85 %	3
Grain	Briess - Caracrysal Wheat Malt	0.4 kg (6.5%)	78 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	10.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Flavor	pomarańcze	2000 g	Boil	10 min