

niskoalkoholowy witbier

- Gravity **6.8 BLG**
- ABV ---
- IBU ---
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **77 C**, Time **45 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **88.3C**
- Add grains
- Keep mash **45 min** at **77C**
- Sparge using **-3.8 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.5 kg (60%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1 kg (40%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Mash | riwaka | 50 g | 50 min | 3.3 % |
| Dry Hop | riwaka | 70 g | 2 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |