

# Poleski Witbier

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (50.3%)	80 %	4
Grain	Płatki pszeniczne	2 kg (45.7%)	85 %	3
Grain	Płatki owsiane	0.178 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10.5 g	30 min	15.5 %
Boil	Marynka	5 g	15 min	6.8 %
Boil	Fuggles	18 g	15 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska tłuczona	7 g	Boil	6 min

Flavor	Suszona pomarańcza irańska	20 g	Secondary	5 day(s)
Spice	Suszona pomarańcza irańska	20 g	Boil	6 min
Flavor	Zest z 1cytryny i 1 pomarańczy	10 g	Secondary	5 day(s)
Spice	Trawa cytrynowa	4 g	Boil	6 min