

Weselwit

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	80 %	5
Grain	Płatki pszeniczne	2 kg (40%)	85 %	3
Grain	Pszeniczny jasny IREKS	1 kg (20%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra gnieciona	15 g	Boil	5 min
Spice	Zest z pomarańczy i cytryn	55 g	Boil	5 min
Spice	Curacao suszona skórka	10 g	Boil	5 min