

Wietbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **4.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 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 **62 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.8 kg (40%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3
Grain	zakwaszający	0.2 kg (4.4%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	10 g	15 min	5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
First Wort	Nelson Sauvín	10 g	90 min	11 %
Dry Hop	Nelson Sauvín	40 g	5 day(s)	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min
Spice	Skórki słodkiej pomarańcze	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min