

WITam Panią

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **3.5**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (41.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (41.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (10.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |

| | | | | |
|-------|-----------------------------|------|------|--------|
| Spice | Skórka pomarańczy i cytryny | 15 g | Boil | 10 min |
| Spice | Skórka pomarańczy i cytryny | 15 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 5 min |