

Witbier

- Gravity **12.5 BLG**
- ABV ---
- IBU **42**
- SRM **4.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (39.7%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 1.5 kg (23.8%) | 81 % | 6 |
| Grain | Melanoiden Malt | 0.1 kg (1.6%) | 80 % | 39 |
| Grain | Zakwaszający | 0.1 kg (1.6%) | 75 % | --- |
| Grain | Briess - Pale Ale Malt | 0.5 kg (7.9%) | 80 % | 7 |
| Grain | Płatki jęczmienne | 0.35 kg (5.6%) | 50 % | --- |
| Grain | Płatki pszenne | 0.8 kg (12.7%) | 50 % | --- |
| Grain | Płatki owsiane | 0.45 kg (7.1%) | 50 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Citra | 10 g | 70 min | 12 % |
| Boil | Styrian Goldings | 20 g | 70 min | 4.5 % |
| Boil | Lublin (Lubelski) | 25 g | 70 min | 4 % |
| Boil | Styrian Goldings | 5 g | 15 min | 4.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |

| | | | | |
|---------------------|-------------------|------|--------|-------|
| Boil | Lublin (Lubelski) | 5 g | 15 min | 4 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Styrian Goldings | 5 g | 5 min | 4.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Curacao | 12 g | Boil | 15 min |
| Spice | Curacao | 12 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 5 g | Boil | 15 min |
| Spice | Skórka słodkiej pomarańczy | 5 g | Boil | 5 min |
| Spice | Kolendra | 5 g | Boil | 15 min |
| Spice | Kolendra | 5 g | Boil | 5 min |