

# witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM ---
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszenica niesłodowana	0.5 kg (9.8%)	--- %	---
Grain	Strzegom Pilzneński	2.5 kg (49%)	--- %	---
Grain	płatki pszenne	0.6 kg (11.8%)	--- %	---
Grain	Strzegom pszeniczny	1 kg (19.6%)	--- %	---
Grain	Weyermann Acidulated Malt	0.1 kg (2%)	--- %	---
Grain	płatki owsiane	0.4 kg (7.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.5 %
Boil	fuggles	25 g	15 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa classic belgian witbier	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	12 g	Boil	5 min
Spice	Skórka pomarańczowa	30 g	Boil	5 min