

# Witbier

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.7**
- 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 **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (34.5%)	81 %	4
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Oats, Flaked	0.5 kg (8.6%)	80 %	2
Adjunct	Pszenica niesłodowana maka	1 kg (17.2%)	75 %	3
Grain	Weyermann - Melanoiden Malt	0.3 kg (5.2%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Cascade	20 g	2 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Slant	400 ml	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	12 g	Boil	5 min
Spice	curacao	12 g	Boil	5 min

## Notes

- zakwasic wode.  
rozgniesc kolendre.  
*Mar 12, 2021, 11:47 AM*