

Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **19**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	30 min	3.6 %
Boil	Styrian Golding	10 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %
Aroma (end of boil)	Styrian Golding	20 g	5 min	3.6 %

Yeasts

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

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	15 min
Spice	kolendra	20 g	Boil	15 min