

# Witbier

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **88 liter(s)**
- Trub loss **5 %**
- Size with trub loss **92.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **111.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66.7 liter(s)**
- Total mash volume **89 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **66.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **66.8 liter(s)** of **76C** water or to achieve **111.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11.12 kg (50%)	81 %	4
Grain	Płatki pszeniczne	11.12 kg (50%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	85 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	600 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	40 g	Boil	15 min
Spice	Curacao	45 g	Boil	15 min
Spice	Kolendra	35 g	Boil	5 min
Spice	Curacao	50 g	Boil	5 min

## Notes

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

- Przed zacieraniem sodu - kleikowanie patków pszenicy w wodzie stosunek ziarna do wody 1:5. temp. 58 - 64 st.  
*Jan 16, 2017, 9:20 PM*