

Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Strzegom pszeniczny	1.5 kg (37.5%)	81 %	6
Grain	Płatki pszeniczne	1 kg (25%)	85 %	3
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	25 g	60 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	10 min

Flavor	Curacao	5 g	Boil	10 min
Spice	Kolendra	5 g	Boil	1 min
Flavor	Curacao	15 g	Boil	1 min

Notes

- Ferm. burz. 14 dni w temp. 19 C.
Leżakować 14 dni w temp. 10 C.
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