

# Witbier na II Wielkopolski KPD

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.55 kg (50%)	81 %	4
Grain	Płatki pszeniczne	1.55 kg (50%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8 %
Boil	Styrian Goldings	10 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BW-20	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	5 min
Spice	Curacao	8 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	8 g	Boil	5 min

## Notes

- <https://www.facebook.com/wielkopolski.konkurs>  
<https://wielkopolski-konkurs-piw-domowych.breward.app>  
Zacierane w worku

Przed użyciem rozgotować płatki pszenne :)  
*Dec 19, 2024, 8:12 PM*