

# Witbier - Pierwsza Stopa

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **8**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **12 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **51 C**, Time **25 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **25 min** at **51C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Grain	Pale Ale	2.2 kg (42.3%)	80 %	4
Grain	Wheat, Torrified	0.4 kg (7.7%)	79 %	4
Grain	Oats, Flaked	0.6 kg (11.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	5 g	Boil	5 min

Spice	Skórka Pomarańczy	45 g	Boil	5 min
Spice	Skórka Cytryny	5 g	Boil	5 min