

# Witbier v.2.1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **100 C**, Time **10 min**
- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Keep mash **10 min** at **100C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1 kg (20.4%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2.5 kg (51%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 0.4 kg (8.2%)  | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.8 kg (16.3%) | 85 %  | 3   |
| Grain | mąka pszeniczna     | 0.2 kg (4.1%)  | 85 %  | 3   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Topaz              | 5.3 g  | 60 min | 15.5 %     |
| Boil                | Challenger         | 19.6 g | 30 min | 8.4 %      |
| Aroma (end of boil) | Challenger         | 10 g   | 10 min | 8.4 %      |
| Aroma (end of boil) | East Kent Goldings | 22 g   | 10 min | 6.4 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 100 ml | Fermentis  |

### Extras

| Type  | Name                         | Amount | Use for | Time   |
|-------|------------------------------|--------|---------|--------|
| Spice | kolendra                     | 5 g    | Boil    | 15 min |
| Spice | curacao                      | 5 g    | Boil    | 15 min |
| Spice | skórka pomarańczy<br>świeżej | 14 g   | Boil    | 5 min  |
| Spice | curacao                      | 10 g   | Boil    | 5 min  |
| Spice | kolendra                     | 5 g    | Boil    | 5 min  |