

WITBIER Z MALINAMI # 15

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **4.2**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (47.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.2 kg (23.5%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.1 kg (2%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 1 kg (19.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Perle | 10 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 23 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Flavor | Maliny | 1500 g | Secondary | 5 day(s) |