

## Warka #008 - Witbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **10.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **50 C**, Time **60 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **60 min** at **50C**
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **10.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 0.8 kg (38.3%)  | 81 %  | 4   |
| Grain | Pszeniczny        | 0.26 kg (12.4%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.2 kg (9.6%)   | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.7 kg (33.5%)  | 85 %  | 3   |
| Grain | Biscuit Malt      | 0.03 kg (1.4%)  | 79 %  | 45  |
| Sugar | Glukoza           | 0.1 kg (4.8%)   | 90 %  | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 5.4 g  | 15 min | 4 %        |
| Boil    | Cascade           | 5.8 g  | 90 min | 6 %        |

### Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 20 g   | Gozdawa    |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Kminek            | 0.2 g  | Boil    | 15 min |
| Spice | Kolendra indyjska | 2.7 g  | Boil    | 10 min |
| Spice | Kolendra indyjska | 2.7 g  | Boil    | 3 min  |
| Spice | Skórka pomarańczy | 25 g   | Boil    | 10 min |
| Spice | Skórka pomarańczy | 25 g   | Boil    | 3 min  |
| Other | Mąka              | 5 g    | Boil    | 10 min |