

## Witbier

- Gravity **13.1 BLG**
- ABV ---
- IBU **11**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński            | 2.5 kg (40.3%) | 80 %  | 4   |
| Grain | Płatki pszenne błyskawiczne    | 2 kg (32.3%)   | --- % | --- |
| Grain | Strzegom Pszeniczny            | 1.3 kg (21%)   | 81 %  | 6   |
| Grain | Płatki jęczmienne błyskawiczne | 0.4 kg (6.5%)  | --- % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Cascade           | 5 g    | 60 min | 6 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Cascade           | 15 g   | 10 min | 6 %        |
| Boil    | Cascade           | 15 g   | 0 min  | 6 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |     |        |         |             |
|---------------------------------------|-----|--------|---------|-------------|
| Wyeast - Belgian Abbey 1214 (starter) | Ale | Liquid | 1000 ml | Wyeast Labs |
|---------------------------------------|-----|--------|---------|-------------|

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |
| Spice  | Kolendra       | 10 g   | Boil    | 10 min |
| Spice  | Curacao        | 10 g   | Boil    | 10 min |
| Spice  | Kolendra       | 10 g   | Boil    | 0 min  |
| Spice  | Curacao        | 20 g   | Boil    | 0 min  |

## Notes

- Według przepisu: [http://www.wiki.piwo.org/Witbier,\\_Piotr\\_Kowalski\\_\(kwl\)](http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_(kwl))  
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