

Witbier VIII

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **3 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.1%)	81 %	4
Grain	Pszeniczny	1.3 kg (30.2%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	10 g	15 min	5 %
Boil	Sterling	15 g	15 min	4.5 %
Boil	Sterling	15 g	5 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	20 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min
Spice	Skórki z słodkiej pomarańczy	20 g	Boil	15 min

Notes

- Ferm. burzliwa 7-10 dni w temp 18-21 C.
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