

Witbiterek

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2 kg (50%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Blanche	Ale	Dry	12 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	6 g	Boil	5 min
Spice	Curacao	25 g	Boil	5 min

Notes

- Płatki najpierw kleikować, 2kg płatków + 10l wody, gotować 15 min do sklejenia. Następnie dolać wody 4-6 l i ziarna i zacząć zacieranie

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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