

WITBIER KLASYCZNY

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **50 C**, Time **6 min**
- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **6 min** at **50C**
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (62.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (12.5%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	15 min
Spice	kolendra	10 g	Boil	15 min
Spice	starta skórka cytryny	10 g	Boil	15 min
Spice	curacao	10 g	Boil	5 min
Spice	starta skórka cytryny	10 g	Boil	5 min
Spice	starta skórka pomarańczy	25 g	Boil	5 min

Notes

- można więcej zestu (+100g?), i kolendry (+10g i młotkować następnym razem!)

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