

Witbier IX

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **46 C**, Time **1 min**
- Temp **60 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **1 min** at **46C**
- Keep mash **30 min** at **60C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **23.6 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	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

Yeasts

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

Extras

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

Type	Name	Amount	Use for	Time
Flavor	skórki pomarańczy słodkiej	20 g	Boil	15 min
Flavor	skórki gorzkiej pomarańczy	20 g	Boil	15 min
Spice	kolendra	20 g	Boil	15 min

Notes

- f.burz 14 dni 19C
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