

Witbier Niskoalkoholowy

- Gravity **4.6 BLG**
- ABV **1.7 %**
- IBU **7**
- SRM **2.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **30 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara-Pils/Dextrine	1 kg (45.5%)	72 %	4
Grain	Carabody	0.3 kg (13.6%)	80 %	8
Grain	Słód owsiany Fawcett	0.3 kg (13.6%)	61 %	5
Grain	Acid Malt	0.1 kg (4.5%)	58.7 %	6
Grain	Pszenica niesłodowana	0.5 kg (22.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	Suszone skórki bergamotki	10 g	Boil	30 min
whirlpool 30 min / 75 °C				
Spice	Curacao	10 g	Boil	30 min
whirlpool 30 min / 75 °C				
Spice	Kolendra	10 g	Boil	30 min

whirlpool 30 min / 75 °C