

6. Witbier

- Gravity **11.4 BLG**
- ABV ---
- IBU **14**
- SRM **1.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (54%)	80.5 %	2
Grain	Pszeniczny	0.63 kg (13.6%)	85 %	4
Grain	pszenica	1.25 kg (27%)	--- %	---
Adjunct	płatki owsiane	0.25 kg (5.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	37 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Ale	Dry	10 g	mangrove

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min

Flavor	kolendra	20 g	Boil	10 min
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