

#55 Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (20%) | 75 % | 3 |
| Grain | Pszeniczny | 1.5 kg (30%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 5 g | 45 min | 6.6 % |
| Boil | Cascade PL | 10 g | 30 min | 6.6 % |
| Boil | Cascade PL | 15 g | 15 min | 6.6 % |
| Aroma (end of boil) | Cascade PL | 10 g | 10 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 200 ml | Fermentis |