

AMERICAN WITBIER

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **1.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (58.1%) | 80 % | --- |
| Grain | Viking Wheat Malt | 0.5 kg (11.6%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.9 kg (20.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 6.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 5 min | 7.8 % |
| Dry Hop | Mandarina Bavaria | 80 g | 4 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Curacao | 10 g | Boil | 15 min |
| Spice | Kolendra | 8 g | Boil | 15 min |

| | | | | |
|-------|----------|------|------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |
| Spice | Kolendra | 7 g | Boil | 5 min |