

Belgian Wit

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **45 C**, Time **0 min**
- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4 kg (66.7%) | 80 % | 5 |
| Grain | castle malting wheat blanc | 2 kg (33.3%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Marynka | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb 06 | Wheat | Dry | 10 g | safspirit |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Curacao | 20 g | Boil | 5 min |

| | | | | |
|-------|----------|-----|------|-------|
| Spice | kolendra | 5 g | Boil | 5 min |
| Spice | Kumin | 5 g | Boil | 5 min |