

Comeback Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Crisp German Pilsen | 2 kg (37.7%) | 80 % | 3.5 |
| Grain | Pszenica niesłodowana | 2 kg (37.7%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (9.4%) | 80 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 0.3 kg (5.7%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Hersbrucker | 50 g | 60 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 3944 Belgian Witbier | Ale | Liquid | 30 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|-------|
| Spice | Coriander | 20 g | Boil | 5 min |
| Spice | Bitter orange peel (dry) | 20 g | Boil | 5 min |
| Spice | Chamomile | 3 g | Boil | 2 min |