

P.1 - Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.94 kg (58.1%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.53 kg (30.2%)	80 %	6
Grain	Płatki pszeniczne	0.59 kg (11.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	35.29 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	11.76 g	15 min	4.5 %
Boil	Styrian Golding	11.76 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	23.53 g	5 min	4.5 %
Boil	Styrian Golding	11.76 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew S-33	Ale	Dry	12.94 g	Safbrew
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Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	23.53 g	Boil	15 min
Spice	Curacao	23.53 g	Boil	15 min