

P22

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **8.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.5 kg (46.9%)	85 %	5
Grain	Weyermann - Pale Ale Malt	1.5 kg (46.9%)	85 %	7
Grain	Weyermann - Caraamber	0.2 kg (6.3%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Hersbrucker	20 g	60 min	4.3 %
Boil	Hellertau Hersbrucker	10 g	30 min	4.3 %
Boil	Hellertau Hersbrucker	20 g	10 min	4.3 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	10 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	Pomarańcza	10 g	Boil	10 min