

# White

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **55 C**, Time **30 min**
- Temp **64 C**, Time **30 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **65C**
- Sparge using **38.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.5 kg (68%)	81 %	4
Grain	Płatki pszeniczne	3 kg (24%)	60 %	3
Grain	Płatki owsiane	1 kg (8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.6 %
Boil	Sterling	50 g	5 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Colendra	15 g	Boil	5 min
Spice	Coracao	40 g	Boil	5 min