

## Witbier #10

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (51.7%)	80 %	2.5
Grain	Płatki pszeniczne	2.8 kg (48.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Belgian Wit Ale Yeast	Wheat	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Spice	KOleन्द्रa	15 g	Boil	15 min
Spice	curacao	25 g	Secondary	1 day(s)