

Witbier #11

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|------------|-------|-----|
| Grain | Płatki pszeniczne | 3 kg (50%) | 60 % | 3 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (50%) | 80 % | 2.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|-------|--------|------------|
| Lallemand - Belgian Wit Ale Yeast | Wheat | Slant | 200 ml | Lallemand |