

# WITBIER 11 Blg #35

- Gravity **11.2 BLG**
- ABV ---
- IBU **25**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.75 kg (34.9%) | 80 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (46.5%)    | 83 %  | 5   |
| Grain | Płatki owsiane      | 0.4 kg (18.6%)  | 85 %  | 3   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 5.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 20 g   | Boil    | 10 min |