

Witbier #13

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.6**
- 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 **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	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (50%)	80 %	4
Grain	Płatki pszeniczne	3 kg (50%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3942 Belgian Wheat	Ale	Liquid	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min