

# Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (50%)	82 %	4
Grain	Płatki pszeniczne	2.5 kg (44.6%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	20 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew Belgian Wit-style	Ale	Dry	22 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	18 g	Boil	5 min
Spice	Curaçao - suszone skórki gorzkiej pomarańczy	28 g	Boil	5 min