

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **80 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (41.5%)	81 %	4
Adjunct	Pszenica niestodowana	1.7 kg (41.5%)	75 %	3
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3
Grain	słód diastyczny	0.3 kg (7.3%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	70 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

## Extras

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