

# WITBIER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (51.7%)   | 80 %   | 4   |
| Grain | Płatki pszeniczne   | 2.3 kg (39.7%) | 85 %   | 3   |
| Grain | Płatki owsiane      | 0.4 kg (6.9%)  | 85 %   | 3   |
| Grain | Acid Malt           | 0.1 kg (1.7%)  | 58.7 % | 6   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |

## Yeasts

| Name                           | Type  | Form   | Amount  | Laboratory |
|--------------------------------|-------|--------|---------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 1000 ml | White Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                           |       |      |        |
|--------|---------------------------|-------|------|--------|
| Spice  | Kolendra                  | 7.5 g | Boil | 10 min |
| Spice  | Kolendra                  | 7.5 g | Boil | 3 min  |
| Flavor | Skórka świeżej pomarańczy | 50 g  | Boil | 10 min |
| Flavor | Skórka świeżej pomarańczy | 50 g  | Boil | 3 min  |
| Flavor | Kaffir                    | 5 g   | Boil | 10 min |
| Flavor | Kaffir                    | 5 g   | Boil | 3 min  |