

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	70 %	3
Grain	Pszenica niesłodowana	2 kg (26.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau	50 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka gorzkiej pomarańczy	10 g	Boil	5 min
Fining	Mech irlandzki	2 g	Boil	10 min