

# Witbier 25 - Weselny

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (47.8%)	81 %	4
Grain	Wheat, Flaked	2.5 kg (39.9%)	77 %	4
Grain	Płatki owsiane	0.6 kg (9.6%)	85 %	3
Grain	Weyermann - Carapils	0.17 kg (2.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	13 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	curacao	25 g	Boil	5 min

Herb	Zest	62.5 g	Boil	1 min
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