

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **30 min**
- Evaporation rate **25 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **48 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **50.5C**
- Add grains
- Keep mash **0 min** at **48C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **77C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner	2.5 kg (54.3%)	78.26 %	3
Grain	Pale Wheat	1.3 kg (28.3%)	78.26 %	4
Grain	Flaked Wheat	0.5 kg (10.9%)	73.91 %	4
Grain	Flaked Oats	0.3 kg (6.5%)	71.74 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	30 min	4.5 %
Boil	Willamette	10 g	15 min	4.5 %
Boil	Sterling	15 g	15 min	8.7 %
Boil	Sterling	15 g	5 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew - General/Belgian Yeast S-33	Ale	Dry	11.5 g	Fermentis / Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seed	20 g	Boil	15 min
Spice	Orange Zest	40 g	Boil	15 min
Water Agent	Gypsum	3 g	Mash	0 min
Water Agent	Citric acid	3.5 g	Mash	0 min
Spice	Curacao	20 g	Boil	15 min