

# witbier

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **25 min**
- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **25 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (44.6%)	81 %	4
Grain	Płatki pszeniczne	2.5 kg (44.6%)	60 %	3
Grain	Płatki owsiane	0.6 kg (10.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	40 g	55 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min
Spice	kolendra	8 g	Boil	5 min