

Witbier 36

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Wheat, Flaked	2.5 kg (41.7%)	77 %	4
Grain	Acid Malt	0.5 kg (8.3%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	11.4 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min