

Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **64 liter(s)**
- Trub loss **5 %**
- Size with trub loss **67.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **81 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.5 liter(s)**
- Total mash volume **64.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **48.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **48.7 liter(s)** of **76C** water or to achieve **81 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 8.09 kg (50%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 8.09 kg (50%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Marynka | 61.83 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|-----------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 436.37 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|---------|---------|--------|
| Spice | Kolendra | 29.08 g | Boil | 15 min |
| Spice | Curacao | 32.72 g | Boil | 15 min |
| Spice | Kolendra | 25.46 g | Boil | 5 min |
| Spice | Curacao | 36.37 g | Boil | 5 min |