

Witbier(Centrum piwowarstwa) 11.5

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (42.2%)	81 %	4
Adjunct	Pszenica niesłodowana	1.7 kg (41%)	75 %	3
Grain	Enzymatyczny	0.3 kg (7.2%)	75 %	---
Grain	płatki owsiane crisp	0.4 kg (9.6%)	75 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)2022	25 g	60 min	4 %
Boil	kolendra	10 g	10 min	1 %
Boil	curacao	10 g	10 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm