

## Witbier (D. Chrapek)

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **24**
- SRM **2.9**
- 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 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2 kg (54.1%)   | 81 %  | 4   |
| Grain | Pszeniczny        | 0.5 kg (13.5%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.8 kg (21.6%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (10.8%) | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 8 %        |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 8 g    | Boil    | 15 min |
| Spice | Curaso   | 10 g   | Boil    | 15 min |
| Spice | kolendra | 7 g    | Boil    | 5 min  |

|       |        |      |      |       |
|-------|--------|------|------|-------|
| Spice | Curaso | 10 g | Boil | 5 min |
|-------|--------|------|------|-------|