

# Witbier klasyk

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (53.3%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (40%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	60 min	7.2 %
Boil	Książęcy	15 g	15 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 Belgian Wit Ale	Ale	Liquid	70 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra indyjska	12 g	Boil	5 min
Flavor	curacao	30 g	Boil	5 min
Water Agent	mech irlandzki	5 g	Boil	15 min