

witbier v.2018

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **65 C**, Time **1 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 3 kg (66.7%) | 80.5 % | 3 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (22.2%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | CURACAO | 20 g | Boil | 15 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |
|-------|----------|------|------|--------|