

# WITBIR

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **6**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **81.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 2.5 kg (43.9%) | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (17.5%)   | 82 %  | 5   |
| Grain | Płatki pszeniczne        | 2 kg (35.1%)   | 60 %  | 3   |
| Grain | Płatki owsiane           | 0.2 kg (3.5%)  | 60 %  | 3   |

## Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry  | 10 g   | ---        |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | skórka pomarańczy | 55 g   | Boil    | 15 min |
| Flavor | kolendra          | 8 g    | Boil    | 15 min |
| Flavor | curacao           | 15 g   | Boil    | 15 min |