

## Double Witbier

- Gravity **17.5 BLG**
- ABV ---
- IBU **27**
- SRM **5.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (28.6%) | 82 %  | 4   |
| Grain | Viking Munich Malt  | 1 kg (14.3%) | 78 %  | 18  |
| Grain | Viking Wheat Malt   | 3 kg (42.9%) | 83 %  | 5   |
| Grain | Płatki owsiane      | 1 kg (14.3%) | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 70 min | 10 %       |
| Boil    | Oktawia | 20 g   | 15 min | 7.1 %      |

### Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 11 g   | Gozdawa    |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 20 g   | Boil    | 10 min |

|       |                 |      |      |        |
|-------|-----------------|------|------|--------|
| Spice | Zest pomarańczy | 40 g | Boil | 10 min |
|-------|-----------------|------|------|--------|