

witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **89 C**, Time **15 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **89C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **38.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (47.3%)	81 %	4
Grain	Słód pszeniczny Bestmalz	3.5 kg (47.3%)	82 %	5
Grain	Płatki owsiane	0.4 kg (5.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4.2 %

Extras

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