

# Witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Optima Pale Ale   | 2.5 kg (49%)  | 80 %  | 5   |
| Grain | Płatki pszeniczne | 2 kg (39.2%)  | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (7.8%) | 85 %  | 3   |
| Grain | Słód diastatyczny | 0.2 kg (3.9%) | 81 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 12.7 %     |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory      |
|-----------------------|------|------|--------|-----------------|
| M21 Belgian Wit Yeast | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | Curacao  | 25 g   | Boil    | 15 min |
| Spice  | Kolendra | 5 g    | Boil    | 15 min |