Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **2**
- SRM **3.9**
- 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 **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(58%)*	80 %	4
Grain	Pszeniczny	2 kg *(29%)*	85 %	4
Grain	Weyermann - Carapils	0.4 kg *(5.8%)*	78 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(7.2%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	6.25 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	14.25 g	Safbrew
FM20 Białe Walonki	Wheat	Culture	1200 g	Fermentum Mobile

Extras

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	Kolendra	10 g	Boil	10 min