

# Witbier

- Gravity **11.7 BLG**
- ABV ---
- IBU **22**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (48.1%) | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 1.2 kg (23.1%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.5 kg (9.6%)  | 85 %  | 3   |
| Grain | Strzegom Pszeniczny | 1 kg (19.2%)   | 81 %  | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 11 %       |

## 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    | 10 min |
| Spice  | Kolendra | 15 g   | Boil    | 10 min |