

# Belgian Witbier

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- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM **4.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (42.4%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (33.9%)	81 %	6
Grain	Strzegom pszenica prażona	0.9 kg (15.3%)	70 %	6
Grain	Monachijski	0.5 kg (8.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	12 g	60 min	5 %
Boil	experimental gj-2-fr	25 g	60 min	5.8 %
Aroma (end of boil)	Mount Hood	15 g	5 min	5 %
Aroma (end of boil)	experimental gj-2-fr	15 g	5 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 21	Wheat	Liquid	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min
Spice	Skórka cytrynowa	20 g	Boil	10 min
Spice	Skórka pomarańczowa słodka	19 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min
Spice	Trawa cytrynowa	12 g	Boil	10 min