

# Bière blanche belge

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (41%)	81 %	4
Grain	Płatki pszeniczne	2.5 kg (41%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3
Grain	Monachijski	0.25 kg (4.1%)	80 %	16
Adjunct	Rice Hulls	0.25 kg (4.1%)	1 %	0
Grain	Acidulated BESTMALZ	0.1 kg (1.6%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	kolendra	10 g	Boil	5 min
Spice	skórka pomarańczy	50 g	Boil	5 min
Spice	rumianek	1 g	Boil	5 min