

# Pear Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (25.9%)	83 %	5
Grain	Viking Pilsner malt	3 kg (51.7%)	82 %	4
Grain	Płatki owsiane	0.3 kg (5.2%)	60 %	3
Grain	Płatki pszeniczne	1 kg (17.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min
Flavor	Curacao	20 g	Boil	15 min

Flavor	Skórka słodkiej pomarańczy	20 g	Boil	15 min
Flavor	Puree Gruszkowe	1000 g	Secondary	7 day(s)