

# WHITE BEER

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **20 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (33.3%)	81 %	6
Grain	słód jęczmienny dekstrynowy	1 kg (33.3%)	--- %	---
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (33.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	15 g	60 min	4 %
Aroma (end of boil)	Ahtanum	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	curacao	15 g	Boil	10 min