

# Witbeir WKPD

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.7**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **69 C**, Time **71 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **71 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (49.1%) | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 2.4 kg (43.6%) | 60 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (7.3%)  | 60 %  | 3   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | Lublin (Lubelski)  | 25 g   | 15 min | 4 %        |

## Yeasts

| Name   | Type  | Form   | Amount  | Laboratory  |
|--|-------|--------|---------|-------------|
| Omega Yeast<br>OYL-030 WitOmega<br>Yeast OYL-030 Wit<br>Omega Yeast<br>OYL-030 Wit | Wheat | Liquid | 1000 ml | Omega Yeast |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 7 g    | Boil    | 5 min |

|       |                   |      |      |        |
|-------|-------------------|------|------|--------|
| Spice | Curacao           | 10 g | Boil | 5 min  |
| Spice | Zest z pomarańczy | 20 g | Boil | 5 min  |
| Spice | Zest z limonki    | 5 g  | Boil | 5 min  |
| Spice | NaCl              | 5 g  | Boil | 60 min |