

# Witbier #11

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	3 kg (50%)	60 %	3
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (50%)	80 %	2.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Belgian Wit Ale Yeast	Wheat	Slant	200 ml	Lallemand