

WITBIER 11,5 Blg # 58

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (49%)	81 %	4
Grain	Pszeniczny	1.5 kg (29.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (3.9%)	75 %	45
Grain	Płatki pszeniczne niesłodowane	0.5 kg (9.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	20 g	60 min	7.7 %
Boil	Pałacowy	20 g	15 min	7.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min