

Witbier

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **19**
- SRM **2.8**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (57.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (14.3%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (28.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-------|------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Curacao | 15 g | Boil | 10 min |
| Flavor | płatki owsiane | 200 g | Mash | 30 min |