

# Witbier

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (54.3%)	80 %	4
Grain	Płatki pszeniczne	1.8 kg (39.1%)	85 %	3
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	3 %
Boil	Hallertau	20 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	10 g	---