

Witbier 2021

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Grain | Briess - 6 Row Brewers Malt | 1 kg (19.2%) | 78 % | 4 |
| Grain | Pszenica niesłodowana | 1.5 kg (28.8%) | 75 % | 3 |
| Liquid Extract | Liquid Extract (LME) - Wheat | 1.7 kg (32.7%) | 78 % | 16 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 35 g | 45 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry | 11.5 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | jałowiec | 24 g | Boil | 15 min |
| Spice | kolendra | 30 g | Boil | 15 min |
| Spice | curacao | 20 g | Boil | 15 min |