

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6 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 **4.8 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 **9.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.7 kg (31.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (22.7%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (45.5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Nugget | 7 g | 40 min | 13 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| us-33 | Wheat | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |

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