

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield  | EBC |
|-------|-------------------|-----------------|--------|-----|
| Grain | Heidelberg        | 1.4 kg (50%)    | 80.5 % | 2   |
| Grain | Płatki pszeniczne | 1.25 kg (44.6%) | 85 %   | 3   |
| Grain | Płatki owsiane    | 0.15 kg (5.4%)  | 85 %   | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 60 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4 %        |

## Yeasts

| Name                   | Type | Form   | Amount | Laboratory  |
|------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Flavor | kolendra | 5 g    | Boil    | 5 min |

|        |         |      |      |       |
|--------|---------|------|------|-------|
| Flavor | curacao | 10 g | Boil | 5 min |
|--------|---------|------|------|-------|