

Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.7**
- 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 **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne | 1 kg (31.3%) | 85 % | 3 |
| Grain | Viking Pilsner malt | 1.5 kg (46.9%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (6.3%) | 85 % | 3 |
| Grain | Viking Wheat Malt | 0.5 kg (15.6%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 12 g | 60 min | 5.1 % |
| Boil | Tradition | 7 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 7 g | Boil | 5 min |

| | | | | |
|-------|----------------------------|------|------|-------|
| Spice | Curacao | 15 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 5 g | Boil | 5 min |
| Spice | Trawa cytrynowa | 5 g | Boil | 5 min |