

Witbier

- Gravity **12.4 BLG**
- ABV ---
- IBU **18**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **55 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (54.8%)	80 %	4
Grain	Pszeniczny	1 kg (23.8%)	85 %	4
Grain	Wheat, Flaked	0.6 kg (14.3%)	77 %	4
Grain	Oats, Flaked	0.3 kg (7.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	15 min	4.9 %
Boil	Hallertatu Mittelfruh	10 g	60 min	4.9 %
Boil	Amarillo	12 g	15 min	8.9 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	5 min
Spice	Kminek	5 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min