

# WITBIER

- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **10 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	3.2 kg (47.1%)	79 %	4
Grain	Wheat, Flaked	2.4 kg (35.3%)	77 %	4
Grain	Oats, Flaked	0.2 kg (2.9%)	80 %	2
Grain	Weyermann pszeniczny jasny	1 kg (14.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	6.6 %
Aroma (end of boil)	Hallertau	20 g	10 min	6.6 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	skóka z cytryny 2 szt. i pom.1 szt. 10 g kolendra	1 g	Boil	3 min
Flavor	skóskóka z cytryny 2 szt. i pom 1 szt. 10g kolendra	1 g	Boil	1 min