

## Witbier #7

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Płatki pszeniczne	2.5 kg (50%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	8.5 %
Aroma (end of boil)	Huell Melon	90 g	0 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	30 g	Boil	10 min
Spice	curacao	25 g	Boil	10 min