

Witbier #8

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.1**
- 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 **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2.4 kg (51.1%)	85 %	3
Grain	Viking Pilsner malt	1.8 kg (38.3%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (10.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Bottling	---
Spice	kolendra	25 g	Bottling	---