

# Witbier(Centrum piwowarstwa) 11.5

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **2.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **75.6 C**, Time **1 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount          | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain   | Pilzneński            | 1.75 kg (42.2%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1.7 kg (41%)    | 75 %  | 3   |
| Grain   | Enzymatyczny          | 0.3 kg (7.2%)   | 75 %  | --- |
| Grain   | płatki owsiane crisp  | 0.4 kg (9.6%)   | 75 %  | --- |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski)2022 | 25 g   | 60 min | 4 %        |
| Boil    | kolendra              | 10 g   | 10 min | 1 %        |
| Boil    | curacao               | 10 g   | 10 min | 1 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | Brewferm   |