

Witbir

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński | 3 kg (53.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (35.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.65 kg (11.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Amarillo | 50 g | 3 min | 9.5 % |