

# WITBIR

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **6**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **81.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.9%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (17.5%)	82 %	5
Grain	Płatki pszeniczne	2 kg (35.1%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	15 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	55 g	Boil	15 min
Flavor	kolendra	8 g	Boil	15 min
Flavor	curacao	15 g	Boil	15 min