

# Witer Blanche

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (47.6%)	80 %	4
Grain	Pszenica niesłodowana	2 kg (38.1%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (9.5%)	85 %	3
Grain	Płatki owsiane	0.25 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.2 %
Boil	Marynka	10 g	10 min	8.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min