

#16 Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **55 C**, Time **25 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **2 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 1 kg (45.5%) | 85 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (9.1%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (22.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (22.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Motueka | 15 g | 20 min | 5.4 % |
| Whirlpool | Motueka | 20 g | 5 min | 5.4 % |
| Dry Hop | Motueka | 15 g | 3 day(s) | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|---------------|----------------|-------------|
| Spice | Skórka Curacao | 10 g | Boil | 5 min |
| Spice | Skórka Curacao | 10 g | Secondary | 3 day(s) |
| Spice | Kolendra ziarna | 10 g | Boil | 5 min |
| Spice | Kolendra ziarna | 10 g | Secondary | 3 day(s) |
| Spice | Kolendra suszona | 2 g | Boil | 5 min |
| Spice | Kolendra suszona | 5 g | Secondary | 3 day(s) |