

# Hoppy Witbier

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	3.3 kg (49.6%)	80 %	3.5
Grain	Wheat, Flaked	2.8 kg (42.1%)	70 %	4
Grain	Oats, Flaked	0.4 kg (6%)	70 %	2
Grain	Acid Malt	0.15 kg (2.3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Citra	25 g	20 min	13.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Chinook	20 g	20 min	13 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Chinook	20 g	3 day(s)	13 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Slant	120 ml	Brewferm

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	40 g	Boil	5 min
Spice	Kolendra	15 g	Boil	5 min
Fining	Whirlfloc	5 g	Boil	10 min
Water Agent	NaCl	2 g	Mash	60 min
Water Agent	CaSO4	3 g	Mash	60 min