

# MM Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (38.5%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Pszenica niesłodowana	2.5 kg (38.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	7.8 %
Whirlpool	Książęcy	50 g	30 min	7.2 %
Dry Hop	Książęcy	50 g	5 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	25 g	Boil	10 min
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