

# Witbeir WKPD

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **69 C**, Time **71 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **71 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (49.1%)	80 %	4
Grain	Płatki pszeniczne	2.4 kg (43.6%)	60 %	3
Grain	Płatki owsiane	0.4 kg (7.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-030 WitOmega Yeast OYL-030 Wit Omega Yeast OYL-030 Wit	Wheat	Liquid	1000 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min

Spice	Curacao	10 g	Boil	5 min
Spice	Zest z pomarańczy	20 g	Boil	5 min
Spice	Zest z limonki	5 g	Boil	5 min
Spice	NaCl	5 g	Boil	60 min