

Witbier 1.0

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (55.6%)	81 %	4
Grain	Pszeniczny	0.4 kg (14.8%)	85 %	4
Grain	Płatki owsiane	0.3 kg (11.1%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (14.8%)	75 %	2
Adjunct	mąka pszenna	0.1 kg (3.7%)	75 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	6 g	Boil	15 min
Flavor	curacao	8 g	Boil	15 min
Spice	kolendra	5 g	Boil	5 min
Flavor	curacao	8 g	Boil	5 min