

witbier

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **50 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (30%)	85 %	4
Grain	Pilzneński	6 kg (60%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10 %
Aroma (end of boil)	Mount Hood	30 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier 3944	Ale	Culture	1800 g	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	kolendra	14 g	Boil	15 min
Spice	kolendra	14 g	Boil	5 min
Flavor	curacao	20 g	Boil	15 min
Flavor	curaco	40 g	Boil	5 min