

Witbier 11°BLG 25-08-2018

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **56.1C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|--------|-----|
| Grain | Heidelberg | 3 kg (58.8%) | 80.5 % | 2 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (9.8%) | 82 % | 5 |
| Adjunct | Pszenica niesłodowana | 1 kg (19.6%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (11.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 11 g | Mangrove Jack's |

Extras

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

| | | | | |
|-------|--------------|------|------|--------|
| Spice | Curacao 15g | 15 g | Boil | 10 min |
| Spice | Kolendra 15g | 15 g | Boil | 10 min |