

## Witbier #12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **73C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (50%)	81 %	5
Grain	Platki pszeniczne	3 kg (50%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3942 Belgian Wheat	Ale	Liquid	1000 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	25 g	Boil	15 min
Spice	curcao	25 g	Boil	15 min