

Witbier 13blg

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (70%) | 82 % | 4 |
| Grain | Pszenica niestodowana | 1.5 kg (30%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Lubelski (PL) | 30 g | 50 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 50 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | jałowiec | 20 g | Boil | 15 min |
| Spice | kolendra | 20 g | Boil | 15 min |

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | curacao | 20 g | Boil | 15 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 15 min |