

# Witbier 13blg

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- 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