

# Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (39.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.75 kg (29.4%)	81 %	6
Grain	Płatki pszeniczne	0.6 kg (23.5%)	85 %	3
Grain	Płatki owsiane	0.2 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	6 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	5 g	Boil	15 min
Spice	Kolendra	4 g	Boil	15 min
Spice	Curacao	7 g	Boil	5 min

Spice	Kolendra	4 g	Boil	5 min
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