

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **0 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (47.6%)	81 %	5
Grain	Wheat, Flaked	3.2 kg (38.1%)	77 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (2.4%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (2.4%)	78 %	4
Grain	Oats, Flaked	0.8 kg (9.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	9.4 %
Aroma (end of boil)	Centennial	25 g	1 min	9.4 %
Dry Hop	Centennial	50 g	5 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	Yeast nutrient	10 g	Boil	5 min
Spice	Dry lemon peels	20 g	Secondary	5 day(s)
Spice	Dry sweet orange peels	20 g	Secondary	5 day(s)
Spice	Dry curacao peels	20 g	Secondary	5 day(s)
Spice	Dry bergamot peels	20 g	Secondary	5 day(s)
Spice	Dry ginger	100 g	Secondary	5 day(s)