

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **80 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 1.7 kg (41.5%) | 81 %  | 4   |
| Adjunct | Pszenica niestodowana | 1.7 kg (41.5%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.4 kg (9.8%)  | 85 %  | 3   |
| Grain   | słód diastyczny       | 0.3 kg (7.3%)  | 80 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 70 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | Brewferm   |

## Extras

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