

# Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2 kg (37%)	75 %	3
Grain	diastatyczny	1 kg (18.5%)	85 %	5
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3
Grain	Pilzneński	2 kg (37%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	1000 ml	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min

Spice	curacao	30 g	Boil	5 min
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