

# Witbier 2018 v2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Malteurop Pszeniczny	0.5 kg (10%)	81 %	6
Adjunct	Pszenica niestodowana	1 kg (20%)	75 %	3
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Styrian Cardinal	15 g	80 min	8.2 %
Boil	Styrian Cardinal	15 g	5 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Ale	Liquid	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	15 g	Boil	5 min
Flavor	Bitter Orange Peel	15 g	Boil	5 min

## Notes

- 100% wody RO  
Ca 60, Mg 3, Na 8, SO4 85, Cl 55.  
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