

# Witbier 2018

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (49%)	80 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2 kg (32.7%)	82 %	3
Adjunct	Pszenica niesłodowana	1 kg (16.3%)	75 %	3
Grain	Acid Malt	0.125 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Lomik	20 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Grodziskie	Ale	Slant	150 ml	---
Dożdże z cydru jabłok	Wine	Liquid	800 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Spice	curacao	30 g	Boil	5 min
Spice	Rumianek	10 g	Boil	5 min