

# witbier

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (40%)	82 %	4
Grain	Viking Wheat Malt	1 kg (40%)	83 %	5
Grain	Oats, Flaked	0.5 kg (20%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka curacao	10 g	Boil	15 min
Spice	Kolendra	10 g	Boil	15 min