

# Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1 kg (31.3%)	85 %	3
Grain	Viking Pilsner malt	1.5 kg (46.9%)	82 %	4
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3
Grain	Viking Wheat Malt	0.5 kg (15.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	12 g	60 min	5.1 %
Boil	Tradition	7 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	5 min

Spice	Curacao	15 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	5 min
Spice	Trawa cytrynowa	5 g	Boil	5 min