

Witbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **4**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.8 kg (51.4%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.5 kg (42.9%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Aroma (end of boil) | Pałacowy PH 2019 | 10 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|--------|--------|------------|
| WLP410 - Belgian Wit II Ale Yeast | Wheat | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 5 g | Mash | 60 min |
| Flavor | kolendra | 10 g | Boil | 10 min |
| Flavor | curacao | 20 g | Boil | 10 min |