

# Witbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (56.6%)	82 %	4
Grain	Płatki pszeniczne	1 kg (37.7%)	60 %	3
Grain	Płatki owsiane	0.15 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	Tomyski	5 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra	5 g	Boil	5 min