

# Witbier

- 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 |