

## Witbier 3.0

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **37.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **90 min** at **66C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (50%)	70 %	4
Grain	Płatki pszeniczne	4 kg (44.4%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	33 g	60 min	5.5 %
Boil	Saaz	25 g	15 min	3.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	2 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	34 g	Boil	5 min
Spice	kolendra	12 g	Boil	5 min