

Witbier #3

- Gravity **13.5 BLG**
- ABV ---
- IBU **20**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **120 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (44.6%)	81 %	4
Adjunct	Wheat, Flaked	2.5 kg (44.6%)	77 %	4
Adjunct	Oats, Flaked	0.6 kg (10.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp500	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Spice	trawa cytrynowa	50 g	Boil	10 min
Spice	trawa cytrynowa	50 g	Boil	0 min