

# witbier

- Gravity **11.7 BLG**
- ABV ---
- IBU **13**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 3.5 kg (59.3%) | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (16.9%)   | 75 %  | 3   |
| Grain   | Płatki pszeniczne     | 1 kg (16.9%)   | 60 %  | 3   |
| Grain   | Płatki owsiane        | 0.4 kg (6.8%)  | 60 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| wlp565 Belgian saison | Ale  | Slant | 250 ml | wlp        |

## Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | kolędra | 20 g   | Boil    | 5 min |

|       |         |      |      |       |
|-------|---------|------|------|-------|
| Spice | curaCAO | 20 g | Boil | 5 min |
|-------|---------|------|------|-------|