

Witbier

- Gravity **11.7 BLG**
- ABV ---
- IBU **22**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (23.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3
Grain	Strzegom Pszeniczny	1 kg (19.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
M21 Belgian Wit Yeast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min