

Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **20**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **50 C**, Time **40 min**
- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **40 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (62.5%)	81 %	4
Grain	Pszenica niesłodowana	0.5 kg (12.5%)	75 %	3
Grain	Płatki pszeniczne	0.6 kg (15%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Tradition	10 g	40 min	5.5 %
Boil	Tradition	10 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Whole Coriander	20 g	Boil	5 min
Flavor	Curacao	15 g	Boil	5 min