

# Witbier

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (44.2%)	81 %	4
Adjunct	Pszenica niesłodowana	2.5 kg (48.1%)	75 %	3
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau	15 g	60 min	4.5 %
Boil	Hallertau	15 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm