

## Witbier 5

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	1.5 kg (30%)	81 %	3
Grain	Weizenmalz Best	1 kg (20%)	82 %	4
Grain	Oats, Flaked	0.25 kg (5%)	80 %	2
Grain	Wheat, Flaked	2.25 kg (45%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.7 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison	Wheat	Slant	100 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	5 g	Boil	10 min
Spice	Curacao	30 g	Boil	10 min
Spice	Rumianek	2 g	Boil	5 min
Water Agent	Milchsäure	4 g	Mash	---
Water Agent	CaCl <sub>2</sub> 33%	2 g	Mash	---