

WITBIER 50

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **42 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	4 kg (33.3%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (25%)	80 %	4
Grain	Oats, Flaked	1 kg (8.3%)	80 %	2
Grain	Wheat, Flaked	4 kg (33.3%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	7.2 %
Boil	Zula	40 g	30 min	7.2 %
Boil	Zula	50 g	15 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
...	Wheat	Dry	28 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	curacao	40 g	Boil	5 min
Spice	kolendra	40 g	Boil	5 min
Fining	Whirlfloc	1 g	Boil	5 min