

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|------|------|-------|
| Spice | curacao | 40 g | Boil | 5 min |
| Spice | kolendra | 40 g | Boil | 5 min |
| Fining | Whirlfloc | 1 g | Boil | 5 min |