

Witbier

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (44.6%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2.8 kg (50%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------|--------|--------|------------|
| Boil | English Golding | 20 g | 60 min | 4.8 % |
| First Wort | English Golding | 5 g | 30 min | 4.8 % |
| Boil | English Golding | 5 g | 5 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 15 g | Boil | 5 min |

| | | | | |
|-------|---------|------|------|-------|
| Spice | Curacao | 20 g | Boil | 5 min |
|-------|---------|------|------|-------|