

Witbier

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **120 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **120 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	85 %	4
Grain	Viking Wheat Malt	1 kg (20%)	85 %	5
Grain	Płatki pszeniczne	1.5 kg (30%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Cascade	20 g	10 min	6 %
Boil	Cascade	20 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	250 ml	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	40 g	Boil	10 min
Flavor	Lime Peel	20 g	Boil	10 min

Spice	Coriander Seeds	8 g	Boil	10 min
Flavor	Lemon Grass	8 g	Boil	10 min
Flavor	Sweet Orange Peel	40 g	Boil	1 min
Flavor	Lime Peel	20 g	Boil	1 min
Spice	Coriander Seeds	8 g	Boil	1 min
Flavor	Lemon Grass	8 g	Boil	1 min