

Witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Optima Pale Ale	2.5 kg (49%)	80 %	5
Grain	Płatki pszeniczne	2 kg (39.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3
Grain	Słód diastatyczny	0.2 kg (3.9%)	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
M21 Belgian Wit Yeast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Boil	15 min
Spice	Kolendra	5 g	Boil	15 min