

# Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (59.3%) | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 2 kg (33.9%)   | 60 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (6.8%)  | 60 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 15 min | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | curacao | 25 g   | Boil    | 5 min |

|       |                   |        |      |        |
|-------|-------------------|--------|------|--------|
| Spice | kolendra          | 8.75 g | Boil | 10 min |
| Spice | Skórka pomarańczy | 25 g   | Boil | 15 min |