

# Witbier KWL OK

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (44.4%)	80 %	4
Grain	Strzegom pszeniczny	1.2 kg (22.2%)	81 %	6
Adjunct	Płatki pszenne błyskawiczne	1.4 kg (25.9%)	--- %	---
Adjunct	Płatki orkiszowe błyskawiczne	0.2 kg (3.7%)	--- %	---
Adjunct	Płatki owsiane błyskawiczne	0.2 kg (3.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Cascade	15 g	10 min	6 %
Boil	Cascade	15 g	0 min	6 %

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	kolendra	10 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min
Spice	curacao	20 g	Boil	0 min