

Witbier Tremor

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (56.6%) | 80 % | 4 |
| Grain | Pszeniczny Heidelberg Wheat Malt | 2 kg (37.7%) | 82 % | 3 |
| Grain | Pszenica prażona | 0.3 kg (5.7%) | 70 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Hellertau Hersbrucker | 15 g | 15 min | 4.3 % |
| Boil | Mandarina Bavaria | 20 g | 5 min | 7.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Trawa cytrynowa | 5 g | Boil | 10 min |