

Witbier v.3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **58C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **5 min** at **54C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (49.4%)	80.5 %	2
Adjunct	Pszenica niesłodowana	1 kg (24.7%)	75 %	3
Grain	Pszeniczny	0.5 kg (12.3%)	85 %	4
Grain	Pilzneński	0.55 kg (13.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Herb	curacao	15 g	Boil	10 min