

# Witbier WKPD2021

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pszeniczny        | 2 kg (33.3%)  | 85 %  | 4   |
| Grain | Pilznieński       | 1.5 kg (25%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2 kg (33.3%)  | 60 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (8.3%) | 60 %  | 3   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 5 g    | 60 min | 9 %        |
| Boil    | Hallertau Blanc | 10 g   | 30 min | 9 %        |
| Boil    | Hallertau Blanc | 20 g   | 15 min | 9 %        |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| SafAle WB-06 | Wheat | Dry  | 11.5 g | ---        |

## Extras

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

|        |                        |       |      |        |
|--------|------------------------|-------|------|--------|
| Fining | Whirlfloc              | 0.5 g | Boil | 15 min |
| Flavor | Starte ziarno kolendry | 15 g  | Boil | 5 min  |
| Flavor | Suszone skórki curacao | 15 g  | Boil | 5 min  |