

Witbir

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.1%)	81 %	4
Grain	Pszeniczny	2 kg (35.4%)	85 %	4
Grain	Płatki owsiane	0.65 kg (11.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Amarillo	50 g	3 min	9.5 %