

Witbir

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **68 C**, Time **10 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **47.1C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **68C**
- Keep mash **20 min** at **75C**
- Keep mash **30 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Adjunct	Pszenica niesłodowana	3 kg (60%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Gorzka pomarańcza	25 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min