

## witbir V3

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **2.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **45 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (51%)	80.5 %	2
Grain	Płatki pszeniczne	2 kg (40.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	50 min	13 %
Boil	Lublin (Lubelski)	25 g	5 min	6 %
Boil	kolendra	10 g	5 min	1 %
First Wort	skórka pomarańczy	20 g	5 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lalemand witbir	Wheat	Dry	11 g	---