

## Witbiter Mo.45

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	75 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	70 %	10
Adjunct	Płatki owsiane	0.5 kg (9.1%)	75 %	3
Grain	Płatki pszeniczne	2 kg (36.4%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Lager	Dry	12.9 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Hibiskus	5 g	Boil	30 min