Hoppy Witbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	3.3 kg *(49.6%)*	80 %	3.5
Grain	Wheat, Flaked	2.8 kg *(42.1%)*	70 %	4
Grain	Oats, Flaked	0.4 kg *(6%)*	70 %	2
Grain	Acid Malt	0.15 kg *(2.3%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Citra	25 g	20 min	13.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Chinook	20 g	20 min	13 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Chinook	20 g	3 day(s)	13 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Slant	120 ml	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	40 g	Boil	5 min
Spice	Kolendra	15 g	Boil	5 min
Fining	Whirlfloc	5 g	Boil	10 min
Water Agent	NaCl	2 g	Mash	60 min
Water Agent	CaSO4	3 g	Mash	60 min