

# Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pilzneński            | 1.95 kg (43.3%) | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 1.8 kg (40%)    | 75 %  | 3   |
| Grain | Słód Enzymatyczny     | 0.35 kg (7.8%)  | 100 % | 20  |
| Grain | Płatki owsiane        | 0.4 kg (8.9%)   | 60 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

## Yeasts

| Name                          | Type | Form  | Amount  | Laboratory  |
|-------------------------------|------|-------|---------|-------------|
| Wyeast - 3944 Belgian Witbier | Ale  | Slant | 1000 ml | Wyeast Labs |

## Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Flavor | Kolendra | 30 g   | Boil    | 0 min |

|        |         |      |      |        |
|--------|---------|------|------|--------|
| Flavor | Curacao | 20 g | Boil | 10 min |
|--------|---------|------|------|--------|