

#16 Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **55 C**, Time **25 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **2 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1 kg (45.5%)	85 %	5
Grain	Weyermann - Carapils	0.2 kg (9.1%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (22.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (22.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	15 g	20 min	5.4 %
Whirlpool	Motueka	20 g	5 min	5.4 %
Dry Hop	Motueka	15 g	3 day(s)	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka Curacao	10 g	Boil	5 min
Spice	Skórka Curacao	10 g	Secondary	3 day(s)
Spice	Kolendra ziarna	10 g	Boil	5 min
Spice	Kolendra ziarna	10 g	Secondary	3 day(s)
Spice	Kolendra suszona	2 g	Boil	5 min
Spice	Kolendra suszona	5 g	Secondary	3 day(s)