

# Herbion witbier

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Diastatyczny	0.2 kg (6.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	10 %
Boil	Marynka	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11.5 g	fermētis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	15 g	Boil	5 min
Spice	kolendra	5 g	Boil	5 min