

# Low Alcohol Witbier - twojbrowar

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **4**
- SRM **0.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **3.8 liter(s)**

## Steps

- Temp **82 C**, Time **80 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **90.8C**
- Add grains
- Keep mash **80 min** at **82C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	dekstrynowy	0.5 kg (45.5%)	80 %	---
Grain	carabody	0.2 kg (18.2%)	80 %	---
Grain	Słód owsiany Fawcett	0.1 kg (9.1%)	61 %	5
Grain	Zakwaszający	0.05 kg (4.5%)	50 %	---
Adjunct	Pszenica niesłodowana	0.25 kg (22.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Slant	100 ml	Fermentis