

# Luk - Witbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking Pilzneński | 2.2 kg (43.1%) | 80 %  | 4   |
| Grain | Viking Pszeniczny | 1.2 kg (23.5%) | 82 %  | 5   |
| Grain | Płatki pszeniczne | 1 kg (19.6%)   | 85 %  | 3   |
| Grain | Płatki jęczmienne | 0.4 kg (7.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.3 kg (5.9%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Lubelski | 15 g   | 60 min   | 3.6 %      |
| Boil    | Citra    | 10 g   | 30 min   | 14.2 %     |
| Boil    | Citra    | 10 g   | 10 min   | 14.2 %     |
| Dry Hop | Cascade  | 10 g   | 7 day(s) | 6.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                    |       |     |      |         |
|------------------------------------|-------|-----|------|---------|
| Gozdawa Classic<br>Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |
|------------------------------------|-------|-----|------|---------|

### Extras

| Type  | Name     | Amount | Use for   | Time     |
|-------|----------|--------|-----------|----------|
| Spice | Kolendra | 10 g   | Boil      | 10 min   |
| Spice | Curacao  | 10 g   | Boil      | 10 min   |
| Spice | Kolendra | 10 g   | Secondary | 7 day(s) |
| Spice | Curacao  | 15 g   | Secondary | 7 day(s) |