

## Session PseudoWitbier

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	40 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
be-134	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao, skorka pom po 7g	14 g	Boil	10 min
Spice	kolendra	7 g	Boil	10 min
Spice	curacao, skorka pom po 7g	14 g	Boil	0 min

Spice	kolendra	7 g	Boil	0 min
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