

# Witbier #10

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3 kg (51.7%)   | 80 %  | 2.5 |
| Grain | Płatki pszeniczne                         | 2.8 kg (48.3%) | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 15 g   | 60 min | 7.6 %      |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Lallemand - Belgian Wit Ale Yeast | Wheat | Dry  | 11 g   | Lallemand  |

## Extras

| Type  | Name     | Amount | Use for   | Time     |
|-------|----------|--------|-----------|----------|
| Spice | KOlendra | 15 g   | Boil      | 15 min   |
| Spice | curacao  | 25 g   | Secondary | 1 day(s) |