

Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	60 min	5.2 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Cascade PL	15 g	10 min	5.2 %
Aroma (end of boil)	Cascade PL	15 g	1 min	5.2 %