

# Witbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **4**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.8 kg (51.4%)	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (42.9%)	75 %	3
Grain	Płatki owsiane	0.2 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Pałacowy PH 2019	10 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP410 - Belgian Wit II Ale Yeast	Wheat	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	5 g	Mash	60 min
Flavor	kolendra	10 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min