

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (56.6%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (37.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.15 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 3.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Aroma (end of boil) | Tomyski | 5 g | 5 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |
| Spice | Kolendra | 5 g | Boil | 5 min |