

Witbier #3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (55.6%)	82 %	4
Adjunct	Pszenica niesłodowana	2 kg (44.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	4.1 %
Boil	Marynka	5 g	30 min	8.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min