

Witbier

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **42**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (58.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (11.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	30 min	5 %
Boil	Willamette	10 g	75 min	5 %
Boil	Saaz (Czech Republic)	15 g	75 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	85 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	75 min
Spice	Skórka pomarańczy	20 g	Boil	75 min