

# Witbier WKPD 2023

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (55.6%)	80 %	3
Grain	Płatki pszeniczne	2 kg (37%)	60 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - belgian wit	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	5 min
Spice	pomarańcza	2 g	Boil	5 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda kran:  
zacieranie 20.5L -3 gr kwas mlekowy  
wysładzanie 10L - 3 ml kwas mlekowy  
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