

#55 Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.4**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (20%)	75 %	3
Grain	Pszeniczny	1.5 kg (30%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	5 g	45 min	6.6 %
Boil	Cascade PL	10 g	30 min	6.6 %
Boil	Cascade PL	15 g	15 min	6.6 %
Aroma (end of boil)	Cascade PL	10 g	10 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis