

## 7. Witbier 11 BLG

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **21**
- SRM **2.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (57.1%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (28.6%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Cascade PL	30 g	10 min	5.2 %
Dry Hop	Cascade PL	30 g	7 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	15 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min
Flavor	jagody jałowca	20 g	Boil	10 min