

# Belgian Wit

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4 kg (66.7%)	80 %	5
Grain	castle malting wheat blanc	2 kg (33.3%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Marynka	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	10 g	safspirit

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min

Spice	kolendra	5 g	Boil	5 min
Spice	Kumin	5 g	Boil	5 min