

# Comeback Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp German Pilsen	2 kg (37.7%)	80 %	3.5
Grain	Pszenica niesłodowana	2 kg (37.7%)	75 %	3
Grain	Płatki owsiane	0.5 kg (9.4%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (9.4%)	80 %	6
Grain	Weyermann - Pale Wheat Malt	0.3 kg (5.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Hersbrucker	50 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Ale	Liquid	30 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander	20 g	Boil	5 min
Spice	Bitter orange peel (dry)	20 g	Boil	5 min
Spice	Chamomile	3 g	Boil	2 min