

# MM Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 2.5 kg (38.5%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%)   | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.5 kg (7.7%)  | 60 %  | 3   |
| Grain | Pszenica niesłodowana      | 2.5 kg (38.5%) | 75 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Marynka  | 25 g   | 30 min   | 7.8 %      |
| Whirlpool | Książęcy | 50 g   | 30 min   | 7.2 %      |
| Dry Hop   | Książęcy | 50 g   | 5 day(s) | 7.2 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |          |      |      |        |
|-------|----------|------|------|--------|
| Spice | kolendra | 25 g | Boil | 10 min |
|-------|----------|------|------|--------|