

New wave wedding witbir

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (30%)	81 %	4
Grain	Viking Pale Ale malt	1.4 kg (20%)	80 %	5
Grain	Płatki pszeniczne	3.15 kg (45%)	60 %	3
Grain	Płatki owsiane	0.35 kg (5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	28 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	21 g	25 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	9.8 g	Boil	5 min
Spice	Curacao	28 g	Boil	5 min