

Session PseudoWitbier

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (37.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 40 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| be-134 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|--------|
| Spice | curacao, skorka pom po 7g | 14 g | Boil | 10 min |
| Spice | kolendra | 7 g | Boil | 10 min |
| Spice | curacao, skorka pom po 7g | 14 g | Boil | 0 min |

| | | | | |
|-------|----------|-----|------|-------|
| Spice | kolendra | 7 g | Boil | 0 min |
|-------|----------|-----|------|-------|