

# WITBIER 12,4 BLG # 92

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.7 kg (50.9%)	80 %	6
Grain	Pilznieński	2.3 kg (43.4%)	81 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zibi	25 g	45 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	10 min
Spice	Kolendra mielona	7 g	Boil	10 min
Flavor	Skórka z cytryn	20 g	Boil	10 min

Flavor	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	Pieprz Syczuański	8 g	Boil	5 min
Spice	Imbir korzeń	10 g	Boil	10 min