

Witbier #12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **73C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (50%) | 81 % | 5 |
| Grain | Platki pszeniczne | 3 kg (50%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|---------|-------------|
| Wyeast - 3942 Belgian Wheat | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 25 g | Boil | 15 min |
| Spice | curcao | 25 g | Boil | 15 min |