

Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **2**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (58%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (29%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (5.8%) | 78 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.2%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 6.25 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|---------|---------|------------------|
| Safbrew S-33 | Ale | Dry | 14.25 g | Safbrew |
| FM20 Białe Walonki | Wheat | Culture | 1200 g | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
|-------|----------|------|------|--------|