

## Witbier\_2

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **90 min** at **65C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (76.9%)	80 %	4
Grain	Viking Wheat Malt	0.5 kg (15.4%)	83 %	5
Grain	Wheat, Torrified	0.25 kg (7.7%)	79 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	40 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min
Flavor	skórki słodkiej pomarańczy	20 g	Boil	5 min