

Witbier 2018 v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **120 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Malteurop Pszeniczny | 0.5 kg (10%) | 81 % | 6 |
| Adjunct | Pszenica niestodowana | 1 kg (20%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (20%) | 85 % | 3 |
| Grain | Oats, Flaked | 0.5 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------|--------|--------|------------|
| First Wort | Styrian Cardinal | 15 g | 80 min | 8.2 % |
| Boil | Styrian Cardinal | 15 g | 5 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Ale | Liquid | 120 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|-------|
| Spice | Coriander Seeds | 15 g | Boil | 5 min |
| Flavor | Bitter Orange Peel | 15 g | Boil | 5 min |

Notes

- 100% wody RO
Ca 60, Mg 3, Na 8, SO4 85, Cl 55.
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