

# Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **54.9C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt               | 2.25 kg (48.4%) | 81 %  | 5   |
| Grain | Pszenica niesłodowana                  | 1.5 kg (32.3%)  | 75 %  | 3   |
| Grain | Weyermann pszeniczny jasny             | 0.5 kg (10.8%)  | 80 %  | 6   |
| Grain | Słód owsiany Fawcett                   | 0.3 kg (6.5%)   | 61 %  | 5   |
| Grain | słód jęczmienny zakwaszający weyermann | 0.1 kg (2.2%)   | 80 %  | 4   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 5 g    | 20 min | 5.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                |       |        |        |            |
|--------------------------------|-------|--------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 125 ml | White Labs |
|--------------------------------|-------|--------|--------|------------|

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra                   | 10 g   | Boil    | 20 min |
| Spice | Kolendra                   | 10 g   | Boil    | 5 min  |
| Spice | Skórka pomarańczy gorzkiej | 25 g   | Boil    | 10 min |
| Spice | Skórka pomarańczy słodkiej | 10 g   | Boil    | 10 min |