

# Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilznieński           | 2.2 kg (46.8%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2 kg (42.6%)   | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.5 kg (10.6%) | 85 %  | 3   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum PL | 10 g   | 60 min | 12.9 %     |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale  | Liquid | 1000 ml | FM         |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 10 g   | Boil    | 5 min |
| Spice | curacao  | 20 g   | Boil    | 5 min |
| Herb  | Zest     | 50 g   | Boil    | 1 min |