

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **30 min**
- Evaporation rate **25 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **48 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **50.5C**
- Add grains
- Keep mash **0 min** at **48C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **77C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield   | EBC |
|-------|--------------|----------------|---------|-----|
| Grain | Pilsner      | 2.5 kg (54.3%) | 78.26 % | 3   |
| Grain | Pale Wheat   | 1.3 kg (28.3%) | 78.26 % | 4   |
| Grain | Flaked Wheat | 0.5 kg (10.9%) | 73.91 % | 4   |
| Grain | Flaked Oats  | 0.3 kg (6.5%)  | 71.74 % | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 30 g   | 30 min | 4.5 %      |
| Boil    | Willamette | 10 g   | 15 min | 4.5 %      |
| Boil    | Sterling   | 15 g   | 15 min | 8.7 %      |
| Boil    | Sterling   | 15 g   | 5 min  | 8.7 %      |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory         |
|--------------------------------------|------|------|--------|--------------------|
| Safbrew - General/Belgian Yeast S-33 | Ale  | Dry  | 11.5 g | Fermentis / Safale |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Spice       | Coriander Seed | 20 g   | Boil    | 15 min |
| Spice       | Orange Zest    | 40 g   | Boil    | 15 min |
| Water Agent | Gypsum         | 3 g    | Mash    | 0 min  |
| Water Agent | Citric acid    | 3.5 g  | Mash    | 0 min  |
| Spice       | Curacao        | 20 g   | Boil    | 15 min |