

## Witbier #3

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **100 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **10 min** at **100C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Grain	Płatki pszeniczne	2 kg (44.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gazdawa	Wheat	Dry	11.5 g	gozdawa

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Boil	5 min
Spice	kolendra	6 g	Boil	5 min