

# Witbier

- Gravity **11.4 BLG**
- ABV ---
- IBU **18**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (52%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (16%)	85 %	3
Grain	Barley, Flaked	0.4 kg (16%)	70 %	4
Grain	Oats, Flaked	0.4 kg (16%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	15 g	Boil	10 min