

Witbier 5

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilsner Malz Best | 1.5 kg (30%) | 81 % | 3 |
| Grain | Weizenmalz Best | 1 kg (20%) | 82 % | 4 |
| Grain | Oats, Flaked | 0.25 kg (5%) | 80 % | 2 |
| Grain | Wheat, Flaked | 2.25 kg (45%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.7 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------|
| Danstar Belle Saison | Wheat | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------------|------|------|--------|
| Spice | Kolendra | 5 g | Boil | 10 min |
| Spice | Curacao | 30 g | Boil | 10 min |
| Spice | Rumianek | 2 g | Boil | 5 min |
| Water Agent | Milchsäure | 4 g | Mash | --- |
| Water Agent | CaCl ₂ 33% | 2 g | Mash | --- |