

# Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **18**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **60 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **73C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.3 kg (30.2%)	85 %	6
Grain	Wheat, Flaked	0.5 kg (11.6%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	20 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Styrian Goldings	10 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Spice	Suszone skórki gorzkiej pomarańczy Curacao	20 g	Boil	5 min
Spice	Suszone skórki słodkiej pomarańczy	20 g	Boil	5 min