

Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **69C**
- Keep mash **1 min** at **75C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (47.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2.7 kg (47.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5.3%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 6.7 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 15 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 20 g | Boil | 5 min |

| | | | | |
|-------|---------|------|------|-------|
| Spice | Curacao | 30 g | Boil | 5 min |
|-------|---------|------|------|-------|