

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.3 kg (53.1%) | 80 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (20.4%) | 82 % | 5 |
| Grain | Oats, Malted | 0.15 kg (6.1%) | 80 % | 5 |
| Grain | Pszenica niesłodowana | 0.5 kg (20.4%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 5 g | 30 min | 4.5 % |
| Aroma (end of boil) | Ekuanot | 20 g | 5 min | 14.1 % |
| Aroma (end of boil) | Summit | 5 g | 5 min | 15.3 % |
| Aroma (end of boil) | Fuggles | 5 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 8 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |
| Spice | Skórki słodkiej pomarańczy | 10 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 5 min |