

# WITBIER WKPD 13 BLG #62

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta PH	25 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	50 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min