

Witbier (D. Chrapek)

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **24**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (54.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Płatki pszeniczne	0.8 kg (21.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	15 min
Spice	Curaso	10 g	Boil	15 min
Spice	kolendra	7 g	Boil	5 min

Spice	Curaso	10 g	Boil	5 min
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