

19. Witbier

- Gravity **12.5 BLG**
- ABV ---
- IBU **12**
- SRM **8.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.83 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **36.83 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilsen 2RS	3 kg	81 %	8
Grain	Wheat, Flaked	2 kg	77 %	7
Grain	Wheat Malt, Ger	1 kg	84 %	9
Grain	Oats, Flaked	0.4 kg	80 %	4
Grain	Acidulated (Weyermann)	0.1 kg	65.2 %	8
Grain	Castle Malting Cara Gold 120	0.1 kg	78 %	319

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	30 g	60 min	3.75 %
Boil	Saaz	15 g	20 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Belgian Witbier	Wheat	Liquid	124 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seed	425.24 g	Boil	15 min
Spice	Orange Peel, Bitter	283.5 g	Boil	15 min
Spice	Orange Peel, Sweet	566.99 g	Boil	10 min
Spice	Coriander Seed	425.24 g	Boil	5 min
Spice	Orange Peel, Bitter	283.5 g	Boil	5 min