

# A'la Witbier

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 2 kg (45.5%)  | 80 %  | 5   |
| Grain | Pszeniczny                            | 2 kg (45.5%)  | 85 %  | 4   |
| Grain | Płatki owsiane                        | 0.4 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.8 %      |
| Boil    | East Kent Goldings | 10 g   | 5 min  | 5.8 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | Brewferm   |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Spice  | kolendra | 10 g   | Boil    | 10 min |
| Flavor | curacao  | 10 g   | Boil    | 10 min |

|        |                            |      |      |        |
|--------|----------------------------|------|------|--------|
| Flavor | Skórka słodkiej pomarańczy | 15 g | Boil | 10 min |
|--------|----------------------------|------|------|--------|