

# Antwerpia

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- Gravity **14 BLG**
- ABV ---
- IBU **10**
- SRM **4.1**
- 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 **2.7 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**
- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **85.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **60 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2.5 kg (47.6%)	75 %	3
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (47.6%)	81 %	4
Grain	płatki owsiane	0.25 kg (4.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---