

# Festive Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (34.5%)	81 %	4
Grain	Pszeniczny	1 kg (34.5%)	85 %	4
Grain	Płatki owsiane	0.7 kg (24.1%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (6.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.9 %
Dry Hop	Citra	50 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Jovaru	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	5 min
Flavor	Curacao	15 g	Boil	5 min
Flavor	Zest z pomaranczy	2 g	Boil	5 min

Fining	Whirlflock	0.5 g	Boil	10 min
Other	Brokat spożywczy	4 g	Bottling	---