

# Luk - Witbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	2.2 kg (43.1%)	80 %	4
Grain	Viking Pszeniczny	1.2 kg (23.5%)	82 %	5
Grain	Płatki pszeniczne	1 kg (19.6%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	15 g	60 min	3.6 %
Boil	Citra	10 g	30 min	14.2 %
Boil	Citra	10 g	10 min	14.2 %
Dry Hop	Cascade	10 g	7 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	10 g	Secondary	7 day(s)
Spice	Curacao	15 g	Secondary	7 day(s)