

## Session PseudoWitbier

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (50%)     | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (37.5%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (12.5%) | 85 %  | 3   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 40 min | 5.1 %      |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| be-134 | Ale  | Slant | 100 ml | ---        |

### Extras

| Type  | Name                      | Amount | Use for | Time   |
|-------|---------------------------|--------|---------|--------|
| Spice | curacao, skorka pom po 7g | 14 g   | Boil    | 10 min |
| Spice | kolendra                  | 7 g    | Boil    | 10 min |
| Spice | curacao, skorka pom po 7g | 14 g   | Boil    | 0 min  |

|       |          |     |      |       |
|-------|----------|-----|------|-------|
| Spice | kolendra | 7 g | Boil | 0 min |
|-------|----------|-----|------|-------|