

# Witbier #1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (53.2%)	82 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (31.9%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (10.6%)	85 %	3
Grain	Carahell	0.2 kg (4.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	0.5 g	Mash	---
Spice	kolendra	20 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min