

WITBIER 11,5 Blg # 58

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (49%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (29.4%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.9%) | 75 % | 45 |
| Grain | Płatki pszeniczne niesłodowane | 0.5 kg (9.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Pałacowy | 20 g | 60 min | 7.7 % |
| Boil | Pałacowy | 20 g | 15 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |