

# WITBIER 11 Blg #35

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.75 kg (34.9%)	80 %	4
Grain	Viking Wheat Malt	1 kg (46.5%)	83 %	5
Grain	Płatki owsiane	0.4 kg (18.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min