

# Witbier

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- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- SRM **4.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 2.4 kg (47.1%) | 80 %  | 4   |
| Grain | Strzegom pszeniczny    | 1.2 kg (23.5%) | 81 %  | 6   |
| Grain | Weyermann - Abbey Malt | 0.1 kg (2%)    | 50 %  | 45  |
| Grain | Oats, Flaked           | 0.4 kg (7.8%)  | 80 %  | 2   |
| Grain | Wheat, Flaked          | 1 kg (19.6%)   | 77 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Perle | 20 g   | 60 min | 7 %        |
| Aroma (end of boil) | Perle | 10 g   | 15 min | 7 %        |

## Yeasts

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

## Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Flavor | curacao             | 20 g   | Boil    | 10 min |
| Spice  | skórka z pomarańczy | 160 g  | Boil    | 10 min |
| Spice  | kolendra            | 25 g   | Boil    | 10 min |