

# Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (36.4%)	85 %	7
Grain	Strzegom Pszeniczny	4 kg (36.4%)	81 %	6
Grain	Płatki owsiane	1.2 kg (10.9%)	85 %	3
Grain	Jęczmień niesłodowany	0.8 kg (7.3%)	75 %	2
Adjunct	Pomorańcze	1 kg (9.1%)	10 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	30 g	Boil	15 min
Spice	Pomarańcze	1500 g	Boil	10 min