

witbier

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **15**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | pilsn | 3 kg (46.2%) | 80 % | 4 |
| Grain | słód przenieczny wiking | 0.5 kg (7.7%) | 80 % | 5 |
| Grain | Pszenica niesłodowana | 2.5 kg (38.5%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| s 33 | Wheat | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------|------|------|--------|
| Spice | curacao | 20 g | Boil | 15 min |
| Spice | skur.pomar | 20 g | Boil | 15 min |
| Spice | kolendra | 20 g | Boil | 15 min |