

witbier

- Gravity **11.7 BLG**
- ABV ---
- IBU **13**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (59.3%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (16.9%)	75 %	3
Grain	Płatki pszeniczne	1 kg (16.9%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp565 Belgian saison	Ale	Slant	250 ml	wlp

Extras

Type	Name	Amount	Use for	Time
Spice	kolędra	20 g	Boil	5 min

Spice	curaCAO	20 g	Boil	5 min
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