

# witbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **4.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.6 kg (50%)	81 %	5
Grain	Wheat, Flaked	1.3 kg (40.6%)	77 %	4
Grain	Oats, Flaked	0.3 kg (9.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	7 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	skórka pomarańczy słodkiej	15 g	Boil	5 min
Spice	skórka curacao	15 g	Boil	5 min
Spice	rumianek	1 g	Boil	5 min