

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 |