

Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.4 kg (43.7%)	81 %	4
Grain	Pszeniczny	1.3 kg (40.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (15.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	12 g	Boil	7 min
Spice	Curacao	10 g	Boil	7 min