

Witbier 4

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (33.3%)	80 %	6
Grain	Płatki pszeniczne	2 kg (33.3%)	85 %	3
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

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

Spice	Kolendra	10 g	Boil	1 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	Curacao	10 g	Boil	1 min