

# Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **20**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **40 min**
- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **40 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 2.5 kg (62.5%) | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 0.5 kg (12.5%) | 75 %  | 3   |
| Grain | Płatki pszeniczne     | 0.6 kg (15%)   | 85 %  | 3   |
| Grain | Płatki owsiane        | 0.4 kg (10%)   | 85 %  | 3   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Marynka   | 10 g   | 60 min | 10 %       |
| Boil    | Tradition | 10 g   | 40 min | 5.5 %      |
| Boil    | Tradition | 10 g   | 5 min  | 5.5 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name            | Amount | Use for | Time  |
|--------|-----------------|--------|---------|-------|
| Flavor | Whole Coriander | 20 g   | Boil    | 5 min |
| Flavor | Curacao         | 15 g   | Boil    | 5 min |