

# Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **18**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **60 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **73C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 2.5 kg (58.1%) | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 1.3 kg (30.2%) | 85 %  | 6   |
| Grain | Wheat, Flaked               | 0.5 kg (11.6%) | 77 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Styrian Goldings      | 20 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Styrian Goldings      | 10 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Safbrew    |

## Extras

| Type  | Name                                       | Amount | Use for | Time  |
|-------|--|--------|---------|-------|
| Spice | Kolendra                                   | 15 g   | Boil    | 5 min |
| Spice | Suszone skórki gorzkiej pomarańczy Curacao | 20 g   | Boil    | 5 min |
| Spice | Suszone skórki słodkiej pomarańczy         | 20 g   | Boil    | 5 min |