

# Witbier

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (48.3%)	80.5 %	2
Grain	Pszeniczny	0.63 kg (12.2%)	85 %	4
Grain	Pszenica niesłodowana	1.8 kg (34.7%)	75 %	3
Grain	Płatki owsiane	0.25 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	11.5 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min

Flavor	Kolendra	20 g	Boil	10 min
--------	----------	------	------	--------

## Notes

- Pszenicę należy skleikować. Wsypać do 6 litrow wody cały czas mieszając i gotować minut.  
*Jul 2, 2017, 12:47 PM*