

# Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **69C**
- Keep mash **1 min** at **75C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (47.4%)	81 %	4
Grain	Pszeniczny	2.7 kg (47.4%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.7 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min

Spice	Curacao	30 g	Boil	5 min
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