

## WITBIER II # 9

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.4 kg (47.1%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 1.2 kg (23.5%) | 81 %  | 6   |
| Grain | Abbey Malt Weyermann | 0.1 kg (2%)    | 75 %  | 45  |
| Grain | Płatki pszeniczne    | 1 kg (19.6%)   | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (7.8%)  | 85 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 20 g   | 60 min | 7 %        |
| Boil    | Perle | 10 g   | 45 min | 7 %        |

### Yeasts

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

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | CURACAO  | 20 g   | Boil    | 10 min |
| Spice | KOLENDRA | 30 g   | Boil    | 10 min |