

Witbier KWL OK

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (44.4%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 1.2 kg (22.2%) | 81 % | 6 |
| Adjunct | Płatki pszenne błyskawiczne | 1.4 kg (25.9%) | --- % | --- |
| Adjunct | Płatki orkiszowe błyskawiczne | 0.2 kg (3.7%) | --- % | --- |
| Adjunct | Płatki owsiane błyskawiczne | 0.2 kg (3.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Cascade | 5 g | 60 min | 6 % |
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Cascade | 15 g | 0 min | 6 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|--------|
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 10 min |
| Spice | curacao | 20 g | Boil | 0 min |