

# Witbier WKPD2021

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Pilznieński	1.5 kg (25%)	81 %	4
Grain	Płatki pszeniczne	2 kg (33.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	60 min	9 %
Boil	Hallertau Blanc	10 g	30 min	9 %
Boil	Hallertau Blanc	20 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB-06	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	0.5 g	Boil	15 min
Flavor	Starte ziarno kolendry	15 g	Boil	5 min
Flavor	Suszone skórki curacao	15 g	Boil	5 min