

## Low Alcohol Witbier - twojbrowar

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **4**
- SRM **0.9**
- 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 **6 liter(s)**
- Total mash volume **7.7 liter(s)**

### Steps

- Temp **82 C**, Time **80 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **90.8C**
- Add grains
- Keep mash **80 min** at **82C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | dekstrynowy           | 1 kg (45.5%)   | 80 %  | --- |
| Grain   | carabody              | 0.4 kg (18.2%) | 80 %  | --- |
| Grain   | Słód owsiany Fawcett  | 0.2 kg (9.1%)  | 61 %  | 5   |
| Grain   | Zakwaszający          | 0.1 kg (4.5%)  | 50 %  | --- |
| Adjunct | Pszenica niesłodowana | 0.5 kg (22.7%) | 75 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safale BE-134 | Ale  | Slant | 200 ml | Fermentis  |