

# Witbier

- Gravity **10.7 BLG**
- ABV ---
- IBU **25**
- SRM **1.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield  | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Heidelberg | 2 kg (57.1%)   | 80.5 % | 2   |
| Grain | Pszeniczny | 0.5 kg (14.3%) | 85 %   | 4   |
| Grain | Pszenica   | 1 kg (28.6%)   | --- %  | --- |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Mosaic | 10 g   | 15 min | 10 %       |

## Yeasts

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

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 15 g   | Boil    | 10 min |

|       |                   |      |      |        |
|-------|-------------------|------|------|--------|
| Spice | Kolendra          | 15 g | Boil | 10 min |
| Spice | Skórka Pomarańczy | 15 g | Boil | 10 min |