

Witbier 11

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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 **16.5 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 **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (45.5%)	80.5 %	2
Grain	Pszeniczny	1.25 kg (22.7%)	85 %	4
Grain	Pszenica niesłodowana	1.25 kg (22.7%)	75 %	3
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	15 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	20 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min
Flavor	Platki owsiane	250 g	Mash	115 min