

Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.95 kg (48.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.3%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (24.7%)	75 %	3
Grain	Płatki pszeniczne	0.4 kg (9.9%)	85 %	3
Adjunct	Cukier	0.2 kg (4.9%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Belgian Wit M21	Wheat	Dry	11.5 g	Mangrove Jack

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	7 g	Boil	10 min

Spice	Curacao	25 g	Boil	10 min
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Notes

- Fermentacja 2 tyg w temp 17-18C

Kolendra wyjęta z gara po 10min.

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