

Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.95 kg (43.3%)	81 %	4
Grain	Pszenica niesłodowana	1.8 kg (40%)	75 %	3
Grain	Słód Enzymatyczny	0.35 kg (7.8%)	100 %	20
Grain	Płatki owsiane	0.4 kg (8.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Ale	Slant	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	30 g	Boil	0 min

Flavor	Curacao	20 g	Boil	10 min
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