

## Layla - 4.5%

### Witbier

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Type: All Grain

IBU : 18 (Tinseth)  
BU/GU : 0.39  
Colour : 6 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.045  
Final Gravity : 1.011

### Fermentables (1.14 kg)

685 g - Pilsner 3.3 EBC (60%)  
457 g - Wheat Flaked 3.2 EBC (40%)

### Hops (11.6 g)

60 min - 5.4 g - Saaz - 3.8% (10 IBU)  
20 min - 6.2 g - Saaz - 3.8% (7 IBU)

### Miscellaneous

Mash - 1.104 g - Calcium Chloride (CaCl2)  
Mash - 0.221 g - Canning Salt (NaCl)  
Mash - 0.33 g - Gypsum (CaSO4)  
Mash - 0.933 ml - Lactic Acid 100%  
Sparge - 0.451 g - Calcium Chloride (CaCl2)  
Sparge - 0.09 g - Canning Salt (NaCl)  
Sparge - 0.134 g - Gypsum (CaSO4)  
15 min - Boil - 7.778 g - Coriander Seed  
15 min - Boil - 7.778 g - Juniper Berries  
15 min - Boil - 1.556 g - Pink Pepper

### Yeast

0.3 pkg - Wyeast Labs Belgian Witbier 3944

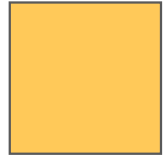
### Starter

Step 1: 0.3 L (30 g DME / 36 g LME)  
55 billion yeast cells  
10 million cells / ml

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.43 L  
Sparge Water : 5.55 L  
Boil Time : 60 min  
Total Water : 8.98 L



6 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

Malto Pils low ABV  
59.7 °C - Strike Temp  
55 °C - 5 min - Protein Rest  
64 °C - 60 min - Ammostamento  
72 °C - 5 min - Residui  
78 °C - 5 min - Mash OUT

### Fermentation Profile

Ale  
17 °C - 1 days - Primary  
20 °C - 1 days - Primary  
23 °C - 1 days - Primary  
21 °C - 12 days - Cold Crash

### Water Profile

Acqua LEONARDO (Style - Witbier)  
Ca 65 Mg 2 Na 15 Cl 101 SO 32

SO/Cl ratio: 0.3

Mash pH: 4.93

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

This recipe has a simple GRIST : 60% Pils 40%Flaked wheat. Hop : Saaz.  
The key of this beer it's the combination of yeast and the spices i've selected which i think are exceptional.

# Layla

## Recipe Notes

Fermentation starts a 17 °C and let it be free till 23 °C. After the first time the yeast touches 23 °C (usually after 48H with a 19/23 L batch) set a stable temperature at 21°C for 12 days. Cheers