

#2 Witbier

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **14**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4
Grain	Płatki pszeniczne	1.5 kg (50%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	10 g	Boil	10 min
Flavor	Skórka pomarańczy + cytryny	100 g	Secondary	4 day(s)
Herb	Trawa cytrynowa	10 g	Boil	10 min
Herb	Mięta	60 g	Secondary	4 day(s)