

#29 Wicia 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **8 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **8 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (55%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (36.7%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.45 kg (8.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 25 g | 60 min | 4.3 % |
| Boil | Lubelski | 25 g | 15 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 17 g | Boil | 7 min |
| Spice | Curacao | 20 g | Boil | 5 min |