

LART witbir#2 z owocami

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (51%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (20.4%)	80 %	6
Grain	Płatki pszeniczne	1 kg (20.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla Polish Hops	20 g	60 min	4.6 %
Boil	Sybilla Polish Hops	20 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Wheat	Liquid	300 ml	WhiteLaps

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min

Spice	skórka z cytryny (2 szt)	20 g	Boil	5 min
Herb	werbena cytrynowa	10 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	90 min
Other	pożeczki	1200 g	Secondary	7 day(s)
Other	ananas	1200 g	Secondary	7 day(s)
Other	łuska ryżowa	100 g	Boil	90 min