

Parkowy Belgijski Witbier v.2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Bydgoszcz	2.8 kg (48.3%)	82 %	5
Grain	Pszenżyto niesłodowane	2.5 kg (43.1%)	75 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Hallertau	10 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	7 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra indyjska tłuczona	15 g	Boil	20 min
Spice	Skórka cytrynowa świeża	25 g	Boil	20 min
Spice	Skórka pomarańczowa świeża	30 g	Boil	20 min
Spice	Skórka limonki (1 sztuka)	10 g	Boil	20 min