

## WITBIER 2.0

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **2.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2.8 kg (50.9%)	70 %	1
Temperatura kleikowania pszenicy - 58-64 °C.				
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	1.7 kg (30.9%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Enzymatyczny	0.5 kg (9.1%)	90 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.4 %
Aroma (end of boil)	Lublin (Lubelski)	19 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	300 ml	Fermentum

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	0.2 g	Mash	70 min
Spice	Ananas	1000 g	Boil	20 min
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Flavor	Skórki pomarańczy i cytryny moczone	50 g	Boil	5 min
Flavor	Skórka pomarańczy - suszona Kotanyi	10 g	Boil	5 min
Flavor	Wyciąg z pomarańczy z lodówki	100 g	Boil	5 min
Herb	Rumianek	5 g	Boil	1 min
Other	Chłodnica	1 g	Boil	15 min
Flavor	Skórki pomarańczy	35 g	Secondary	10 day(s)
Spice	Ananas	1000 g	Secondary	1000 day(s)
Flavor	Limonka moczona	50 g	Secondary	10 day(s)

## Notes

- Łuska ryżowa w proporcjach 20 g na każde 10% ziaren bez łuski, np: 30% - 45g, 40% - 60g, 50% - 75g  
*Mar 24, 2020, 7:22 PM*
- <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>

<https://www.piwo.org/blogs/entry/44-300-witbier/>

[https://www.wiki.piwo.org/Witbier\\_dla\\_zaawansowanych](https://www.wiki.piwo.org/Witbier_dla_zaawansowanych)

Zacieranie:

<http://piwowarzy.wroclaw.pl/beer-busters/>

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