

Witbier Cascade

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (38.8%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.1 kg (1.9%) | 79 % | 45 |
| Grain | Płatki pszeniczne | 2.2 kg (42.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.7%) | 85 % | 3 |
| Grain | Diastatyczny | 0.2 kg (3.9%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.15 kg (2.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 100 ml | Fermentum Mobile |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | kminek | 0.5 g | Boil | 15 min |
| Spice | curacao | 7 g | Boil | 10 min |
| Spice | kolendra | 7 g | Boil | 10 min |
| Spice | kolendra | 4 g | Boil | 3 min |
| Spice | curacao | 7 g | Boil | 3 min |
| Spice | skórka cytryny | 10 g | Boil | 3 min |