

## Witbier FF #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński Malteurop	3 kg (60%)	80 %	5
Grain	Płatki pszeniczne	2 kg (40%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	60 min	8.5 %
Boil	Citra	20 g	5 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Slant	150 ml	warka 47

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12.5 g	Boil	5 min
Spice	Curacao	12.5 g	Boil	5 min

Spice	Skórka słodkiej pomarańczy	12.5 g	Boil	5 min
Spice	skórka kandyzowana moja	50 g	Boil	10 min
Spice	skórka z dwóch cytryn	50 g	Boil	5 min