

## WITEK#2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount     | Yield | EBC |
|-------|----------------|------------|-------|-----|
| Grain | Pilzneński     | 3 kg (60%) | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (20%) | 85 %  | 4   |
| Grain | Płatki owsiane | 1 kg (20%) | 85 %  | 3   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 15 g   | 35 min | 8.9 %      |

### Yeasts

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 2000 ml | Fermentum Mobile |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | kolendra Indyjska | 20 g   | Boil    | 10 min |
| Flavor | Corakao           | 20 g   | Boil    | 10 min |

|        |                            |      |      |        |
|--------|----------------------------|------|------|--------|
| Flavor | skurka słodkiej pomarańczy | 20 g | Boil | 10 min |
|--------|----------------------------|------|------|--------|