Witbier 2.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg *(35.7%)*	80 %	4
Grain	Pszeniczny	0.4 kg *(14.3%)*	85 %	4
Grain	Płatki owsiane	0.28 kg *(10%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(17.9%)*	60 %	3
Grain	Pszenica niesłodowana	0.62 kg *(22.1%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	19.6 g	40 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	80 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	9.5 g	Boil	5 min
Flavor	Kolendra indyjska	6 g	Boil	5 min

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

Flavor	Skórka z pomarańczy	100 g	Boil	5 min
Gotowana na soku aż się zredukował. Użyłem trzech pomarańczy.				
Flavor	Rumianek	4.5 g	Boil	5 min
Water Agent	Łuska ryżowa	100 g	Mash	90 min