#29 Wicia 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **8 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **8 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(55%)*	81 %	4
Grain	Pszeniczny	2 kg *(36.7%)*	85 %	4
Grain	Oats, Flaked	0.45 kg *(8.3%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	25 g	60 min	4.3 %
Boil	Lubelski	25 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	17 g	Boil	7 min
Spice	Curacao	20 g	Boil	5 min

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