

WITBIER II

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (44.4%)	81 %	5
Grain	Weyermann - Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Platki owsiane	0.5 kg (11.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	20 min	8.9 %
Boil	Izabella	50 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	25 g	Boil	5 min
Spice	Kolendra Indyjska	25 g	Boil	5 min

Fining	Wirflfloc - T	1 g	Boil	10 min
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