

Wit 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **15.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **53 C**, Time **1 min**
- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **1 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (38.7%)	80 %	4
Grain	Pszeniczny	2.5 kg (32.3%)	85 %	4
Grain	Strzegom pszenica prażona	0.25 kg (3.2%)	70 %	1000
Grain	Płatki pszeniczne	1 kg (12.9%)	85 %	3
Grain	Płatki owsiane	1 kg (12.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	70 min	4.5 %
Boil	Hallertau	30 g	30 min	4.5 %
Boil	Hallertau	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	10 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	15 g	Boil	12 min
Flavor	Curacao	50 g	Boil	12 min