

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 |

| | | | | |
|---|---------------------|-------|------|--------|
| 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 |