

Witbier #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (53.2%)	82 %	4
Adjunct	Pszenica niesłodowana	2 kg (42.6%)	75 %	3
Grain	Carahell	0.2 kg (4.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	500 g	Mash	---
Spice	curacao	20 g	Boil	15 min
Spice	kolendra	15 g	Boil	15 min