

Witbier#2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Viking Melanoidynowy	0.5 kg (12.5%)	75 %	60
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	10 min	9.2 %
Aroma (end of boil)	Mandarina Bavaria	30 g	10 min	9.2 %
Whirlpool	Mandarina Bavaria	50 g	20 min	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min

Spice	skókra gorzkiej pomarańczy	20 g	Boil	10 min
Spice	skókra słodkiej pomarańczy	20 g	Boil	10 min