

## Witbier v2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **4.6**
- 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 **6.3 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **85 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **85 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount          | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 2.31 kg (32.7%) | 85 %  | 4   |
| Grain   | Pszeniczny            | 1.85 kg (26.1%) | 85 %  | 4   |
| Grain   | Płatki pszeniczne     | 1.85 kg (26.1%) | 80 %  | 3   |
| Grain   | Płatki owsiane        | 0.37 kg (5.2%)  | 70 %  | 3   |
| Grain   | Karmelowy Jasny 30EBC | 0.46 kg (6.5%)  | 70 %  | 30  |
| Adjunct | Łuska ryżowa          | 0.23 kg (3.3%)  | 1 %   | 0   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Marynka                | 9.26 g | 45 min | 10 %       |
| Boil    | Columbus/Tomahawk/Zeus | 9.26 g | 45 min | 15.5 %     |

### Yeasts

| Name               | Type  | Form   | Amount     | Laboratory       |
|--------------------|-------|--------|------------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1111.11 ml | Fermentum Mobile |

## Extras

| Type   | Name                       | Amount  | Use for | Time  |
|--------|----------------------------|---------|---------|-------|
| Spice  | Kolendra                   | 18.52 g | Boil    | 5 min |
| Flavor | Skórka słodkiej pomarańczy | 18.52 g | Boil    | 5 min |