

Witek 2

- Gravity **11.4 BLG**
- ABV ---
- IBU **14**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2 kg (50%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (25%) | 85 % | 4 |
| Grain | Płatki orkiszowe | 0.5 kg (12.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 12 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 10 min |

| | | | | |
|-------|----------|------|------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |
| Spice | curacao | 10 g | Boil | 5 min |