

#2 Witbier

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **14**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (50%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1.5 kg (50%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|-----------|----------|
| Spice | Kolendra indyjska | 10 g | Boil | 10 min |
| Flavor | Skórka pomarańczy + cytryny | 100 g | Secondary | 4 day(s) |
| Herb | Trawa cytrynowa | 10 g | Boil | 10 min |
| Herb | Mięta | 60 g | Secondary | 4 day(s) |