

## Belgian Witbier v2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 %  | 4   |
| Grain | Płatki orkiszowe    | 1 kg (20%)   | 80 %  | 6   |
| Grain | Płatki pszeniczne   | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Rice, Flaked        | 0.5 kg (10%) | 70 %  | 2   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 25 g   | 60 min | 6.3 %      |
| Boil    | Hallertau | 25 g   | 5 min  | 6.3 %      |

### Yeasts

| Name                            | Type  | Form | Amount | Laboratory      |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry  | 11 g   | Mangrove Jack's |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                            |      |      |        |
|-------|----------------------------|------|------|--------|
| Spice | Kolendra indyjska tłuczona | 15 g | Boil | 10 min |
| Spice | Skórka cytrynowa świeża    | 20 g | Boil | 10 min |
| Spice | Skórka pomarańczowa świeża | 20 g | Boil | 10 min |
| Spice | Curacao                    | 20 g | Boil | 15 min |
| Spice | Trawa cytrynowa            | 5 g  | Boil | 5 min  |