

Hoppy Oatmeal Witbier #2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.7%)	75 %	4
Grain	Płatki pszeniczne	1.8 kg (34.6%)	80 %	3
Grain	Płatki owsiane	0.3 kg (5.8%)	75 %	3
Grain	Słód zakwaszający	0.1 kg (1.9%)	75 %	---

Do zbicia pH, można dać trochę więcej (optymalnie 3,5-4pH)

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	Citra	30 g	1 day(s)	12 %
Dry Hop	Galaxy	35 g	1 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	12 g	Boil	5 min
Flavor	Zest z cytryn	15 g	Boil	10 min
Flavor	Zest z pomarańczy	20 g	Boil	10 min
Flavor	Curacao	10 g	Boil	5 min
Flavor	Rumianek	3 g	Boil	5 min