

## P2

---

- Gravity **12.2 BLG**
- ABV ---
- IBU **38**
- SRM **5.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **6.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.75 kg (35.7%)	81 %	4
Grain	Pszeniczny	1.25 kg (59.5%)	85 %	4
Grain	Karmelowy Czerwony	0.1 kg (4.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6.7 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	5 g	5 min	13.5 %