

## Wichtus # 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **63C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzeński STRZEGOM	1 kg (31.3%)	85 %	4
Grain	Pszeniczny	1.2 kg (37.5%)	85 %	4
Grain	Płatki pszeniczne	0.8 kg (25%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	10 %
Boil	Styrian Golding	20 g	5 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey 1214	Ale	Liquid	120 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	15 min

Spice	skórka pomarańczy - starta	15 g	Boil	10 min
Spice	kolendra	5 g	Boil	5 min