

## Wit\_ek\_vol2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **54 C**, Time **15 min**
- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **80 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Heidelberg                 | 3 kg (44.4%)   | 80.5 % | 2   |
| Grain | Biscuit Malt               | 0.15 kg (2.2%) | 79 %   | 45  |
| Grain | Płatki pszeniczne          | 2.7 kg (40%)   | 85 %   | 3   |
| Grain | Płatki owsiane             | 0.7 kg (10.4%) | 85 %   | 3   |
| Grain | Zakwaszający               | 0.1 kg (1.5%)  | 1 %    | 1   |
| Grain | Strzegom Monachijski typ I | 0.1 kg (1.5%)  | 79 %   | 16  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 45 g   | 60 min | 5.1 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | BrewFerm   |

### Extras

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

|        |                |      |      |       |
|--------|----------------|------|------|-------|
| Flavor | curacao        | 30 g | Boil | 5 min |
| Herb   | kolendra       | 20 g | Boil | 5 min |
| Herb   | kwiat rumianku | 2 g  | Boil | 5 min |

## Notes

- wg ang strony mozna dac nawet 15 gram kolendy i 1,5 grama rumianku i sporo wiecej pomarańczy nawet do 50 gram. Ew np zetrzeć trochę świeżej pomarańczy (słodkiej).  
*Mar 20, 2020, 1:31 PM*