

Wit Kowalski 2

- Gravity **12.6 BLG**
- ABV ---
- IBU **16**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.35 kg (57.2%)	81 %	4
Adjunct	Pszenica niesłodowana	1.76 kg (42.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Whirlpool	Perle	20 g	7 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Slant	300 ml	Safale

Extras

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

Spice	skórka pomarańczy curacao	4 g	Boil	5 min
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