

## Witbier 2.0

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5.3 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **3.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.25 kg (50%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (40%)	75 %	3
Grain	Płatki owsiane	0.25 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	550 ml	Fermentum Mobile