

## Witbier 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Grain	Płatki pszeniczne	2 kg (44.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	1 min
Spice	kolendra	10 g	Boil	1 min
Spice	skórki słodkiej pomarańczy	15 g	Boil	1 min
Spice	skórki z cytryny	16 g	Boil	1 min