

WITBIER #2

- Gravity **12.6 BLG**
- ABV ---
- IBU **13**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (45.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Wheat, Flaked	1.5 kg (31.3%)	77 %	4
Grain	Oats, Flaked	0.5 kg (10.4%)	80 %	2
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Cascade	20 g	3 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Slant	50 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	3 min
Flavor	Skórka Grejpfruta	60 g	Boil	3 min
Flavor	Skórka pomarańczy	60 g	Boil	3 min
Spice	Kolendra	15 g	Boil	3 min