

# Witbier Cascade

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2 kg (38.8%)   | 81 %  | 4   |
| Grain | Biscuit Malt      | 0.1 kg (1.9%)  | 79 %  | 45  |
| Grain | Płatki pszeniczne | 2.2 kg (42.7%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (9.7%)  | 85 %  | 3   |
| Grain | Diastatyczny      | 0.2 kg (3.9%)  | 85 %  | 3   |
| Grain | Rice, Flaked      | 0.15 kg (2.9%) | 70 %  | 2   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Tradition | 20 g   | 60 min | 5.5 %      |
| Aroma (end of boil) | Amarillo  | 15 g   | 30 min | 9.5 %      |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 100 ml | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | kminek         | 0.5 g  | Boil    | 15 min |
| Spice | curacao        | 7 g    | Boil    | 10 min |
| Spice | kolendra       | 7 g    | Boil    | 10 min |
| Spice | kolendra       | 4 g    | Boil    | 3 min  |
| Spice | curacao        | 7 g    | Boil    | 3 min  |
| Spice | skórka cytryny | 10 g   | Boil    | 3 min  |