

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 **BREWNESS.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