

Witbier II

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **31.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (47.1%)	81 %	4
Grain	Pszeniczny	2 kg (23.5%)	85 %	4
Adjunct	Pszenica niesłodowana	2 kg (23.5%)	75 %	3
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	15 min
Spice	curacao	30 g	Boil	15 min